

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2013-2014

COURSE : 1st Semester of Craftmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Bakery & Patisserie Theory - I
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. (a) List **five** minor equipment used in Bakery with diagram and their uses.
(b) Draw a neat diagram of Wheat Kernel and label its parts. (5+5=10)

- Q.2. Explain the following terms in **one or two** lines (**any ten**):
- | | | |
|------------------|----------------|------------------|
| (a) Double cream | (b) Proving | (c) Yeast |
| (d) Brown sugar | (e) Knock back | (f) Crust |
| (g) Brioche | (h) W.A.P. | (i) Crumb |
| (j) Gluten | (k) Bran | (l) Fermentation |
- (10x1=10)

- Q.3. Give organizational structure of Bakery department of a five star hotel.
OR
Describe in detail **any two** bread making methods with their advantages. (10)

- Q.4. What do you mean by Raising Agents?
OR
Give few examples for shortening agents and write the role of shortening agents in baked goods. (5)

- Q.5. Draw a neat diagram of Egg and label its parts.
OR
Give the uses of sugar in Bakery & Patisserie. (5)

Q.6. State True or False:

- (a) Germ part of wheat is used in refined flour.
- (b) Flour having less than 7% of gluten is strong flour.
- (c) Spatula is used for whipping egg.
- (d) Strong yeast smell in bread is caused by over fermenting bread dough.
- (e) Puff margarine has lower melting point compared to cake margarine.

(5x1=5)

Q.7. Fill in the blanks:

- (a) Biological name of Baker's yeast is _____.
- (b) _____ is an example of bread improver.
- (c) Fat used in bakery is also called as _____ agent.
- (d) Chemical name of baking power is _____.
- (e) Sugar that is present in milk is _____.

(5x1=5)

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ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR - 2013-2014

COURSE : 1st Semester of Craftmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Cookery & Larder Theory - I
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Draw a neat and detailed chart showing the "Kitchen Organisation Structure" of a five star deluxe hotel. (10)

Q.2. Write in detail on 'overview of the catering industry'. (10)

Q.3. How is classification of raw material done in a big kitchen.
OR
List important points to be considered for preparation of ingredients? (5)

Q.4. What are the methods of mixing food?
OR
How do you weigh and measure the ingredients in the kitchen? (5)

Q.5. Write English meaning for the following French terms:

- (a) Mise-en-place
- (b) Horse d'oeuvre
- (c) Bouquet Garni
- (d) Plat du jour
- (e) Table d'hôte

OR

Match the following:

- | | |
|----------------------------|---------------------------|
| (a) Chef de cuisine | (i) Increase in food cost |
| (b) Crouton | (ii) Killing bacteria |
| (c) Boiled vegetables | (iii) Accompaniment |
| (d) Wastage of ingredients | (iv) Kitchen chief |
| (e) Re-heating | (v) Garnish |

(5x1=5)

Q.6. Give short answers for the following:

- (a) Why the green vegetables should be cooked uncovered?
- (b) Why the white sauce should be made with a balloon beater?
- (c) What is the function of 'onion cloute' in making of white sauce?
- (d) Why crushed egg shell is used in making of consommé?
- (e) Why the eggs are stored upright?
- (f) Why the marination is done with non-veg items before cooking?
- (g) Mention **any two** names of cuts of fish.
- (h) What is the function of leavening agent in food items?
- (i) Why the beet root should not be washed after peeling?
- (j) Why the potato should be dipped in cold water after peeling?

(10x1=10)

Q.7. State True or False:

- (a) 'Re-chauffé' is the French term of 'Re-heating'.
- (b) Hollandaise sauce is a garnish used for poached fish.
- (c) Eggs can be stored at 100 degree centigrade.
- (d) White vinegar is used while boiling eggs to seal the cracked part on them, if any.
- (e) Supreme cut of chicken is taken from it's breast part.

OR

Fill in the blanks:

- (a) _____ is a method of mixing food items.
- (b) _____ is used in emulsification of mayonnaise sauce.
- (c) _____ is an example of cold mother sauce.
- (d) _____ is a section of kitchen where non-vegetarian items are cut.
- (e) _____ fish can be used to get good pieces of fillet.

(5x1=5)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR - 2013-2014

COURSE : 1st Semester of Craftsmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Cookery & Larder Theory - I
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Classify vegetables with examples (atleast two from each category). Explain the various cuts of vegetables.

OR

Classify raw material. Discuss uses of egg.

(5+5=10)

Q.2. With the help of a neat diagram explain various cuts of lamb along with their usage. (10)

OR

List various cuts of fish. Discuss various factors to be considered while selecting fish.

(5+5=10)

Q.3. Distinguish between:
(a) Boiling and Poaching
(b) Flat fish and round fish

OR

Write short notes on:

(a) Leavening agents
(b) Functions of Larder

(2 ½ + 2 ½ =5)

Q.4. Draw kitchen organization chart for a five star hotel.

(5)

Q.5. Discuss aims and objectives of cooking.

(5)

Q.6. Draw the structure of an egg and label its various parts.

OR

Classify Salads and describe the components of a salad.

(5)

Q.7. Explain the following terms (**any five**):

- (a) Abats
- (b) Chiffonnade
- (c) Augratin
- (d) Dough
- (e) Meringue
- (f) Blanch

(5x1=5)

Q.8. Match the following:

- | | |
|---------------------|-------------------------|
| (a) Germicidal disc | (i) Chicken |
| (b) Button mushroom | (ii) Geometrical shapes |
| (c) Sieving | (iii) Fungus |
| (d) Paysanne | (iv) Mesh |
| (e) Drumstick | (v) Egg |

(5x1=5)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2012-2013

COURSE : Craftmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Cookery & Larder Theory - II
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. What do you understand by standard purchase specification or SPS? Prepare a SPS for soup tomatoes and Bengal dressed chicken. (6+4=10)
- Q.2. Classify soups giving examples for each. (10)
- Q.3. What is the colour reaction of different types of vegetables to acid, alkali and metals? (10)
- Q.4. Explain in details (**any five**):
(a) Ham (b) Bacon (c) Pasta (d) Salad
(e) Sandwiches (f) Canapé (g) Smoking of meat (5x2=10)
- Q.5. What is larder? Explain its function. (2+3=5)
- Q.6. Match the following:
(a) Kidney (i) Mushroom
(b) Spinach (ii) Cuts of vegetables
(c) Mayonnaise (iii) Epinard
(d) Paysanne (iv) Cold sauce
(e) Champignons (v) Offals (5x1=5)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2012-2013

COURSE : Craftmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Costing
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. From the following information, calculate:

- (a) Food cost
- (b) Labour cost
- (c) Total overheads
- (d) Percentage of food cost on sales
- (e) Percentage of labour cost on sales and
- (f) Percentage of overheads to sales

| | |
|-----------------------|----------|
| Sales | |
| Food | 20,000/- |
| Beverage | 15,000/- |
| Opening Stock | |
| Food | 700/- |
| Beverage | 800/- |
| Purchases | |
| Food | 8,500/- |
| Beverage | 6,800/- |
| Closing Stock | |
| Food | 300/- |
| Beverage | 400/- |
| Restaurant Rent | 14,000/- |
| Fuel | 800/- |
| Office expenses | 2,000/- |
| Sundry expenses | 1,200/- |
| Travelling allowance | 500/- |
| Contribution to EPF | 1,500/- |
| Wages and salaries | 10,000/- |
| Medical reimbursement | 500/- |
| Electricity | 400/- |
| Water charges | 300/- |
| Depreciation | 300/- |
| Telephone | 200/- |
| Repairs | 200/- |

Note: Total food debited to staff canteen from the main kitchen was `1200 but `200 was charged from staff towards meal. The hotel paid `1,000/- as rent for staff accommodation but staff was charged `300/- only. The hotel also served free food to some guests worth `1,100/-.

(10)

Q.2. Discuss the various methods of costing with examples of the industries where they can be applied.

(10)

Q.3. Define the following:

- (a) Costing (b) Batch costing (c) Contribution
(d) Semi-variable cost (e) Purchase order

(5x1=5)

Q.4. Distinguish between:

- (a) Gross profit and Net Profit (b) Fixed Cost and Variable Cost

(2 ½ + 2 ½ =5)

OR

What is 'Cost Sheet? State its advantages

(5)

Q.5. Write notes on the following (**any two**):

- (a) Allocation of overheads (b) Mark-up pricing
(c) Purchase specification (d) Sales mix

(2x 2 ½ =5)

Q.6. What is material cost control? How can it be done in a hotel?

OR

What is a Bin-Card? Also give the format of a bin-card.

(5)

Q.7. Give the various elements of cost and discuss with examples.

OR

What is a cost report? Discuss the various types of cost reports that are used in a hotel.

(5)

Q.8. Fill in the blanks:

- (a) Bin Card is maintained by _____.
(b) Stores requisition is prepared by _____.
(c) Purchase order is placed by _____.
(d) _____ cost per unit of output remains fixed irrespective of the volume of outlet.
(e) Mark-up price = cost price + _____.

(5x1=5)

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ACADEMIC YEAR - 2013-2014

COURSE : 1st Semester of Craftsmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Equipment Maintenance
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Draw the fire triangle and explain its components and their significance. Classify fires and describe each class. (5+5=10)

OR

List the different types of fire extinguishers and with proper illustration describe the HALON type of fire extinguisher. (6+4=10)

Q.2. Elaborate the routine use, care and cleaning process of (**any two**):
(a) Refrigerator
(b) Mincer
(c) Gas burner (2x5=10)

Q.3. Classify different types of fuels and compare the advantages and dis-advantages between solid and liquid fuel. (5+5=10)

OR

Write short notes on (**any two**):
(a) Breakdown maintenance
(b) Preventive maintenance
(c) Shutdown maintenance
(d) Importance of maintenance (2x5=10))

Q.4. (a) Define short circuit.
(b) Discuss precautions to be taken to avoid a short circuit. (2+3=5)

- Q.5. (a) Define heat and temperature.
(b) What are the different scales by which temperature is measured?
(2+3=5)

Q.6. State True or False:

- (a) Calorie is a measure of electricity.
- (b) Cleaning of a gas range is a running maintenance.
- (c) LPG is a type of gaseous fuel.
- (d) Copper is a bad conductor of electricity.
- (e) Convection is process of heat transfer.
- (f) Incubators are generally used in kitchen.
- (g) Acetylene is a flammable gas.
- (h) Sprinkling of cold water helps to cut off electrical fire.
- (i) A thermostat helps to measure temperature.
- (j) Porcelain is an insulator of electricity.

(10x1=10)

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ACADEMIC YEAR - 2013-2014

COURSE : 1st Semester of Craftmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Hygiene
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. What is the importance of "personal hygiene" for food handlers? (10)

Q.2. What do you understand by "Food borne diseases"? Explain in detail about **any one** food borne disease and its preventive measures. (10)

Q.3. What are the techniques for correct storage of foods? Explain your answer with suitable examples. (5)

OR

How will you store following food items in your hotel kitchen?

- (a) Milk and its products
- (b) Eggs
- (c) Fish
- (d) Onions
- (e) Sausages

(5x1=5)

Q.4. How will you dispose of garbage from your hotel kitchen?

OR

Rodents and insects are carriers of food borne diseases. How will you control them?

(5)

Q.5. How will you take care of following:

- (a) Kitchen equipment
- (b) Kitchen floors

(2 ½ + 2 ½ = 5)

OR

What are the different types of food laws related to catering establishments?

(5)

Q.6. Write short notes on following:

- (a) Grooming
- (b) Use of hot water in washing process

(2 ½ + 2 ½ = 5)

Q.7. State True or False:

- (a) Milk is pasteurized at 30°C.
- (b) Finger nails are carriers of micro-organisms.
- (c) Cholera is a sanitizer.
- (d) Table tops are cleaned with sodium hypochlorite.
- (e) Chef cap is a part of uniform.

(5x1=5)

Q.8. Match the following:

- | | |
|---------------|------------------------|
| (a) Chicken | (i) Food borne disease |
| (b) Dettol | (ii) Micro-organism |
| (c) Botulism | (iii) Insecticide |
| (d) Pyrethrin | (iv) Antiseptic agent |
| (e) Bacteria | (v) Perishable food |

(5x1=5)
