**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**THIRUVANANTHAPURAM**

**MID TERM / INTERNAL ASSESSMENT JUNE – JULY 2020**

**(for Regular/ Reappear/ Compartment students of 1 ½ Year Diploma in Food Production)**

**SUBJECT: COOKERY MAX MARKS: 100**

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**Instructions:**

1. Candidates are required to write the examination in the following format:
   1. **Paper size – A4, Blue ink only**
   2. **First Page** – Name, Roll Number, Subject Name, Subject Code, Date & Name of the Examination: Midterm / Internal Assessment June – July 2020
2. All pages to be numbered and **neatly tagged.** Number of the pages / Total pages (example 3/10)
3. The answer booklet must be sent to “The Principal, IHMCT, G.V.Raja Road, Kovalam.P.O, Thiruvananthapuram – 695527” by **speed post** only.
4. The answer booklet must reach the institute by **03.07.2020**.

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**All questions carry 10 marks. Attempt any 10 questions.**

1. Define sauces and discuss different mother sauces in brief.
2. Define soup and classify them with brief explanation of each.
3. Draw the structure and label the parts of an egg. List five uses of an egg.
4. Classify vegetables and list five cuts of vegetables with brief description of each.
5. Define stock and explain in detail. List the precautions to be taken while preparation of stock.
6. What is standardized recipe? What are the advantages of menu planning?
7. Classify methods of cooking by ray diagram.
8. Explain steps in bread making.
9. Give staff organisation chart of a large kitchen along with French names of each.
10. Define cooking and explain the aims and objectives of cooking
11. Write down the duties and responsibilities of an Executive chef.
12. What are the factors to be considered while planning a menu? Plan a 3-course continental menu.
13. Give the recipe for four portions of short crust pastry and give 5 examples for short crust pastry product.
14. Give short answers: (5x2=10marks)

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| 1. Bain- Marie 2. Chantilly 3. Emulsion | 1. Carcass 2. Portion control |

1. Differentiate between: (2x5=marks)
2. A la carte and Table d’ hote menu.
3. Grilling and Roasting.

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