**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: LARDER MAX MARKS: 50**

**….............................................................................................................................................**

**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**.

**…………………………..………………………………………………………………………………..**

**All questions carry 10 marks. Attempt any 5 questions.**

1. What are the parts of a sandwich? Explain the different types of sandwiches.
2. Draw and list cuts of lamb and state uses of each cuts.
3. What are the duties and responsibilities of a chef Garde manger?
4. What is a salad? Classify salads with suitable examples for each.
5. A. Classify fish with examples.
6. What are the factors to be noted while purchasing fish?
7. Draw the layout of larder section of 5-star hotel and discuss the care and maintenance of the equipment.
8. Describe forcemeat. Discuss the types and their uses.

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*