

Subject Code: - BHMT 101

Roll No _____

ODD SEMESTER EXAMINATION, 2022-23

BHMCT-_1st Sem. Year. 2022

Subject Name-Food Production Foundation-I

Time- 3 hrs.

Max. Marks- 70

Note- Attempt all question. All Questions carry equal marks. In case of any ambiguity or missing data, the same may be assumed and state the assumption made in the answer.

Ques. 1 Answer any four Questions of the following.

4x3.5=14

- a) Define baking and broiling?
- b) What are different kinds of salt & sweeteners used in kitchen?
- c) What are the fuels used in kitchen? What precaution should be taken while using these fuels?
- d) Write name of seven large equipment used in kitchen?
- e) Name cereals and pulses, five each?
- f) Explain about microwave oven?

Ques. 2 Answer any four Questions of the following.

4x3.5=14

- a) Define term HERB and SPICE, with two example each?
- b) What are different protective clothing used in kitchen?
- c) Explain terms 1- Burn, 2-Scald, 3- Cut?
- d) What are different types of knives used in kitchen?
- e) Write a short note on FATS used in kitchen?
- f) Explain the term BRAISING?

Ques. 3 Answer any Two Questions of the following.

2x7=14

- a) What are duties and responsibilities of COMMIS?
- b) Explain in detail moist method of cooking?
- c) Write in detail about milk & milk products used in kitchen?

Ques. 4 Answer any two Questions of the following.

2x7=14

- a) Draw a neat hierarchy chart of modern day hotel?
- b) Explain the classification of equipment in a star hotel?
- c) Write in detail about coordination of kitchen with other departments?

Ques. 5 Answer any two Questions of the following.

2x7=14

- a) What are different methods of cooking? Explain oil based cooking methods in detail?
- b) Write in brief about personal hygiene in kitchen?
- c) Write in detail about different kinds of oven used in kitchen?