

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-1)
FOOD PRODUCTION-I

Subject Code : BH-109

M.Code : 14505

Date of Examination: 12-01-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.**
2. **SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.**

SECTION-A

1. Write short notes on :

- Who is Chef de partie?
- What do you mean by Mise en place?
- Write **any two** uses of salamander.
- What is plat du jour?
- What is all purpose flour?
- What is acidulated cream?
- What is maple syrup?
- What do you mean by cuisine?
- Write **any two** duties carried out by pastry chef?
- What do you mean by garde manger?

SECTION-B

2. List out various fuels used in food production operations along with their advantages.
3. What do you mean by menu planning? List out points to be consider while planning menu for any food outlet.
4. Write a brief note on aims and objectives of cooking.
5. List out uses of cheese in food production operations.
6. Write short notes on the following :
 - a) Sour cream
 - b) Icing sugar

SECTION-C

7. Discuss relevance of personal hygiene and protective clothing in food production operations.
8. List out various types of flour and their uses in food production.
9. Write a detailed note on interdepartmental coordination of food production with other departments of hotel.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.