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Total No. of Pages : 01

Total No. of Questions : 08

BHMCT (2018 Onwards) (Sem.-1)  
**FOOD PRODUCTION FOUNDATION – I**  
Subject Code : BHMCT-101-18  
M.Code : 75135

Time : 2 Hrs.

Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. Attempt any FIVE question(s), each question carries 6 marks.

1. Briefly explain the role of each part of a salad.
2. Write the uses of egg in cookery.
3. Discuss the attitude and behaviour required in professional kitchen.
4. Explain the wet methods of cooking.
5. What are the precautions to be taken while using gas?
6. Classify Sauces. Give recipe of one liter of Mayonnaise. What precautions are taken during preparation and storage of Mayonnaise?
7. Define Shortening and explain its various types.
8. Briefly explain the various methods of cooking. List the points to be kept in mind while poaching fish.

**Note:** Any student found attempting answer sheet from any other person(s), using incriminating material or involved in any wrong activity reported by evaluator shall be treated under UMC provisions. Student found sharing the question paper(s)/answer sheet on digital media or with any other person or any organization/institution shall also be treated under UMC. Any student found making any change/addition/modification in contents of scanned copy of answer sheet and original answer sheet, shall be covered under UMC provisions.