

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-1)
FOOD PRODUCTION FOUNDATION – I

Subject Code : BHMCT-101-18

M.Code : 75135

Date of Examination : 10-01-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

- 1. Write short notes on :**

- a) Poaching
- b) Cooking
- c) Bouquet garni
- d) Chalazae
- e) Thickening agent
- f) Brown stock
- g) LPG
- h) Gluten
- i) CDP
- j) CDC.

SECTION-B

2. Draw the structure of classical brigade. Describe the duties and responsibilities of Executive chef.
3. What are the aims and objectives of cooking food? What is the effect of heat on protein?
4. Describe the fuels used in hotel industry. Also mention two eco friendly options and how they work?
5. With the help of chart describe the method of cooking food. What is the difference between frying and roasting?
6. Write in brief the classification of vegetables. What are the names of color pigments?

SECTION-C

7. What do you mean by raising agents? How they work? Describe in brief the classification of raising agents.
8. Define Shortenings. How many types of shortenings are there?
9. Describe the classification of soups with examples. Write down the recipes of Consomme with 10 Garnishes and other soups.

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.