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Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality and Catering Management) (2019 Batch) (Sem.-1)

FUNDAMENTALS OF FOOD PRODUCTION

Subject Code : BVHCM-104-19

M.Code : 77140

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

Write briefly :

1. Cookery
2. F.I.F.O.
3. Hygiene
4. Dry Store
5. Work Flow
6. Poaching
7. Kitchen Brigade
8. Larder
9. Uniform
10. Baking

SECTION-B

11. Write a short note on origin of Cooking.
12. What procedure we should follow while receiving and Storing Raw materials?
13. How H.R. policies help in motivating Kitchen staff?
14. Discuss different methods of Moist Cooking.
15. What are the duties and responsibilities of a Kitchen staff?

SECTION-C

16. List different types of Light and Heavy Equipments used in Hotel Kitchens?
17. Draw a neat Layout of a Main Kitchen for a Big Hotel.
18. Discuss the different types of Safety precautions we should take in Kitchens so as to avoid any accidents.

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.