

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

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

FUNDAMENTALS OF FOOD PRODUCTION

Subject Code : BVHCM-104-19

M.Code : 77140

Date of Examination : 19-01-2023

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 briefly :**
- a) CDP
 - b) Boiling
 - c) Name five fuels used in kitchen
 - d) Bone saw
 - e) Hors d'oeuvres
 - f) Give dimension of jardinière
 - g) Name four raising agents
 - h) Name four Thickening agents
 - i) Give two uses of wearing chef uniform
 - j) Give English name of hing and javiteri.

SECTION-B

2. Explain methods of cooking with the help of diagram.
3. Write down the recipe of volute and hollandaise.
4. Explain classification of soups.
5. Write down characteristics of fresh egg.
6. Name and explain different types of equipments used in kitchen.

SECTION-C

7. Write down the interdepartmental relationship of food production with other departments.
8. Write down the operating procedure of brat pan and deep fat fryer.
9. Explain duties and responsibilities of sous chef.

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.