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Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (Sem.-1)
FOOD PRODUCTION-I
Subject Code : BH-109
M.Code : 14505

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 2 1/2 (Two and Half) marks each and students have 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

Write briefly :

1. Sous chef
2. Inter-kitchen transfer
3. Buffalo Chopper
4. FIFO
5. Poisson
6. Mirepoix
7. Broiling
8. Gluten
9. Flash Method
10. Double Cream

SECTION-B

11. How is table d' hote menu different from an a la carte menu?
12. Briefly explain the processing of milk
13. List down the different types of cream with 1-2 line description of each.
14. Write down five uses of cheese.
15. Classify different types of raising agents along with their uses.

SECTION-C

16. List at least five safety considerations while handling knives safely.
17. Briefly explain the role of executive chef in a five star hotel.
18. Draw and label the structure of wheat.

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