

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

MHMCT (Sem.-1)
FOOD PRODUCTION OPERATION-I

Subject Code : MHM-101-18

M.Code : 75143

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. Answer briefly :

- a) Personal hygiene
- b) Kitchen brigade
- c) CNG
- d) Convection
- e) Roasting
- f) Patisserie
- g) Infra-red
- h) Gas range
- i) Saucier
- j) Deep fat fryer.

SECTION-B

2. Differentiate between roasting and baking.
3. Write short note on objectives of cooking.
4. List various textures and consistencies of food.
5. Name at least ten ingredients used in bakery and explain its role in baking.
6. Write the principles of balanced and healthy diet.

SECTION-C

7. Highlight the different methods of cooking. Indicate two food items for each type of cooking method.
8. Draw the kitchen organization chart of a Medium Hotel and explain duties and responsibilities of Sous Chef.
9. Name fuels used in hotel. What are the advantages and disadvantages of solid, liquid and gaseous fuels?

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.