

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

MHMCT (2018 Onwards) (Sem.-1)
FOOD PRODUCTION OPERATIONS-I
Subject Code : MHM-101-18
M.Code : 75143

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

Define the term :

Q1) Broiling

Q2) Bouquet garni

Q3) Chiffonade

Q4) Gluten

Q5) Wok

Q6) Conversion table

Q7) Cold section of kitchen

Q8) Kitchen brigade

Q9) Blanching

Q10) Carotenoide

SECTION-B

- Q11) What are the basic rules of cooking?
- Q12) Explain various vegetable cuts.
- Q13) Explain various methods of mixing food.
- Q14) What is the importance of personal hygiene in kitchen?
- Q15) What are the aims & objectives of cooking food?

SECTION-C

- Q16) Explain Culinary history in detail.
- Q17) Draw a Kitchen layout of five star hotel.
- Q18) Differentiate between bakery, Patisserie & confectionary with examples of each.

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.