

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

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 **2¹/₂** (Two and Half) marks each and students has 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**1. Write short notes on :**

- a) What is the importance of Chefs Cap?
- b) Who is Chef de Partie?
- c) What is the job of Chef Tourant?
- d) Give one example of Operational Equipment in kitchen.
- e) Write Full form of C.N.G.
- f) What is flaky texture?
- g) What is All Purpose Flour?
- h) What is a shortening?
- i) Name one chemical Raising Agents.
- j) What is Double Cream?

SECTION-B

2. List five safety procedures while handling any kitchen equipment.
3. Give five duties and responsibilities of an Executive chef.
4. Explain any two types of menu.
5. Name five vegetable oils used in cooking and how they are used?
6. What is the difference between Homogenised Milk and Pasteurised Milk?

SECTION-C

7. Draw staff hierarchy chart of kitchen department of a five star hotel.
8. What is the aim and objectives of cooking? Describe five pre- preparation techniques in cooking food.
9. Write a detailed note on Cheese used in cookery.

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.