

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (2018 Batch) (Sem.-1)**  
**FOOD PRODUCTION FOUNDATION – I**  
**Subject Code : BHMCT-101-18**  
**M.Code : 75135**

**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 short notes on :**

- a) Mise en place
- b) Executive chef
- c) Menu
- d) HACCP
- e) Dish washing
- f) LPG
- g) Poaching
- h) Anthocyanin
- i) Bouquet garni
- j) Roux

### SECTION-B

2. Discuss the attitude and behaviour required in a professional kitchen.
3. Discuss the effects of heat on vegetables.
4. Briefly explain the various methods of cooking.
5. Explain the structure and composition of an egg.
6. List the uses of stock in cookery.

### SECTION-C

7. What do you understand by the term “Fond de Cuisine”? Explain the components of stock and list the precautions to be kept in mind for preparing a good stock.
8. Classify and describe sauce. Explain the thickening agents used in sauce.
9. Draw general layout of a commercial kitchen.

**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.**