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Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality and Culinary Management) (2019 Batch) (Sem.-1)

**FOOD PRODUCTION OPERATIONS-I**

Subject Code : BVHCA-105-19

M.Code : 77132

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. Ingredients of Soup.

Q2. Types of Fishes

Q3. Darné

Q4. Sauce

Q5. Soup

Q6. Pork

Q7. White Gravy.

Q8. Bacon

Q9. Roux

Q10. Broth





**SECTION-B**

- Q11. Differentiate Between Sauce and Gravy.
- Q12. Write down the recipe of 1Ltr. of Brown Stock.
- Q13. Define Soup and its Classification.
- Q14. Explain effects of heat on cooking of Fish.
- Q15. What are the selection criteria of Fish?

**SECTION-C**

- Q16. Draw and explain cuts of pork.
- Q17. Give Classification of fish with example.
- Q18. Explain Meat cookery in detail.

**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.**

