Roll No. ☐☐☐☐☐☐☐☐☐☐☐   **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. Darne

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.