

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 **2½** (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. Equipment hygiene.
- b. Importance of uniforms.
- c. Types of menu.
- d. Gluten.
- e. A la Carte menu.
- f. Fats and shortenings.
- g. Raising agents.
- h. Double fat Cream.
- i. Sugar caramel
- j. Aperture.

SECTION-B

2. Explain levels of skills and services required to join food production as career.
3. List various safety procedures while handling equipments in kitchen.
4. Draw a neat labeled diagram of pot wash area.
5. Draw a complete structural diagram of wheat grain with label.
6. Mention at least 10 different pre-preparation techniques of vegetables and fruits.

SECTION-C

7. In detail explain menu planning, and describe menu planning principles.
8. Draw modern staffing flow chart in 5 star hotel kitchens and mention at least 10 duties and responsibilities of Executive Chef.
9. Draw classification chart of Cheese. Explain Bleu vein cheese and name 5 varieties of it.

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.