

Roll No.

--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (2018 Onwards) (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. Chef's Uniform.
- b. HACCP.
- c. Thickening Agents.
- d. Chef de Partie.
- e. Roux.
- f. Poaching.
- g. Different Types of Fuel
- h. Proprietary Sauce.
- i. Open Sandwich.
- j. Consomme'





SECTION-B

2. Draw a Kitchen Organization of a Five Star Hotel.
3. Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
4. Explain different types of Salad Dressings.
5. What are the different types of Raising Agents? Explain briefly.
6. Explain different parts of Salad.

SECTION-C

7. With the help of a neat labeled diagram explain different parts of an Egg. List the uses of eggs in cooking.
8. Briefly explain various method of cooking.
9. Define sauce. Explain **any Five** Basic Mother sauce with their ingredients.

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.

