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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

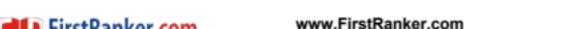
### INSTRUCTIONS TO CANDIDATES:

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 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

# www.FirstRanker.com 1. Write short notes on :

- Chef's Uniform.
- b. HACCP.
- c. Thickening Agents.
- d. Chef de Partie.
- e. Roux.
- Poaching.
- g. Different Types of Fuel
- Proprietary Sauce.
- Open Sandwich.
- Consomme'





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### SECTION-B

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

## SECTION-C

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

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.

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