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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:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. have to attempt any FOUR questions.
- 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.
- www.FirstRanker.com c. Thickening Agents.
- d. Chef de Partie.
- e. Roux.
- f. Poaching.
- g. Different Types of Fuel
- h. Proprietary Sauce.
- i. Open Sandwich.
- i. 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.

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