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Total No. of Questions : 09

B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-1)

BASICS OF FOOD PRODUCTION-I

Subject Code : BSHM-101

Paper ID : [C1101]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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 has to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students has to attempt any **TWO** questions.

SECTION-A

Q1 Answer briefly :

- What do you understand by the term mise en place?
- What is the head of the kitchen department known as?
- Who invented the classical kitchen brigade?
- What is the size of brunoise?
- What is bouquet garni?
- Define stock.
- What is a national soup?
- What is slurry?
- What are the different grades of egg?
- Define smoke point.

SECTION-B

- Q2 What are raising agents and what is their role in cooking?
- Q3 List the various types of fuels used in kitchen.
- Q4 What is the difference between white stock and brown stock?
- Q5 Write short note on regional Indian cuisine.
- Q6 What is difference between soups and sauces?

SECTION-C

- Q7 Classify and describe sauce. Explain the thickening agents used in sauce.
- Q8 Draw the kitchen organization chart of a large hotel and explain duties and responsibilities of an Executive Chef.
- Q9 Briefly explain the various methods of cooking. List the points to be kept in mind while poaching fish.