

P-793

Total Pages : 3

Roll No.

BHM-101T

Food Production Foundation-I

Bachelor of Hotel Management (BHM)

1st Semester Examination, 2023 (June)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answer to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

SECTION–A

(Long Answer Type Questions)

Note : Section 'A' contains Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. What is hierarchy of Kitchen Department in a 5 Star hotel?
Discuss the role of CDP in the kitchen sections.
2. What are "Types of Fire"? Discuss.
3. Enlist essential precautions when purchasing and storage of Milk and Milk based Products.
4. Write the standard recipe to prepare 10 liters of Brown Veal Stock.
5. Differentiate between Cereals and Pulses. Explain benefits of cereals and pulses in vegetarian food.

SECTION-B

(Short Answer Type Questions)

Note : Section 'B' contains Eight (08) short answer type questions of Four (04) marks each. Learners are required to answer any Four (04) questions only. (4×4=16)

Write Short Notes:

1. Butter & Clarified Butter.
2. Small Kitchen Tools.
3. Write the standard recipe for Mayonnaise Sauce.

4. Parts of Salad.
 5. Burns, Scalds and Cuts.
 6. Tandoor.
 7. Types of Fuels used in commercial kitchens.
 8. Four Derivatives of Hollandaise Sauce. Give recipe for one derivative sauce.
-

