

Roll No.

BHM–101T

Food Production Foundation—I

Bachelor of Hotel Management (BHM–17)

First Semester, Examination, 2017

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Attempt the questions contained in these Sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. What are the various types of kitchen layout you may find in a hotel ? Explain each type with suitable diagram.
2. Define and classify fuel. What are the characteristics of a good fuel ?
3. Discuss the milling process and uses of wheat in detail.
4. Define and classify sauce. Explain mayonnaise sauce with *five* derivatives.

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 *four* (04) questions only.

1. Write a short note on 'Coordination of Kitchen with other department of hotel'.
2. What do you mean by personal hygiene ? List some essential points related with kitchen personnel.
3. Write a short note on 'Utensils and small equipments'.
4. Classify fire with suitable examples.
5. Classify rice according to their availability.
6. What is the role of sugar in cookery ?
7. What are the uses of sauce ?
8. Write a note on types of salad.

Section-C**(Objective Type Questions)**

Note : Section 'C' contains ten (10) objective type questions of half $\frac{1}{2}$ mark each. All the questions of this Section are compulsory.

State whether True/False :

1. Cotton is the most suitable material for chef coats.
2. Chef de cuisine is also known as sous chef.
3. Job description is a broad statement of the purpose, duties and responsibilities of a job or position.
4. Methane is the main constituent of natural gas.

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5. China cap is a cone-shaped strainer, used for straining stocks, soups, sauces and other liquids.
6. Green colored vegetables must be cooked by adding a pinch of cooking soda (soda bicarbonate) to retain its color.
7. Pasteurization is used to kill harmful micro-organisms by heating the milk for a short time and then cooling it for storage and transportation.
8. Mozzarella is an Italian un-ripened curd cheese originally made from buffalo milk.
9. Stock is a liquid containing some of the soluble nutrients and flavours of the food which are extracted by prolonged and gentle simmering.
10. A white sauce prepared by adding milk to roux is known as béchamel sauce.

