

Roll No. ....

## **BHM–101T**

### **Food Production Foundation—I**

Bachelor of Hotel Management (BHM–18)

First Semester, Examination, 2018

**Time : 3 Hours**

**Max. Marks : 40**

**Note :** This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to 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. Cooperation and Coordination with other departments of the hotel is the prime concern of chef de cuisine. Comment.
2. Classify the various types of fire. Explain the procedure for handling fire and list the usage of extinguishers.
3. What are the considerations while purchasing Fruits and Vegetables in a hotel ? How will you store them for long ?
4. Define and classify stocks. Write the recipe of any *one*.

**(B-86) P. T. O.**

**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. Classify kitchen equipments with *two* examples each.
2. Draw the hierarchy of Kitchen Department.
3. Discuss various types of sweeteners used in kitchen.
4. Classify vegetables with *two* examples each.
5. Discuss various types of salad dressing.
6. Differentiate between herbs and spices.
7. What is personal hygiene ?
8. Give a recipe of two litre white sauce.

**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 *or* False :

1. Roux is flour and fat cooked together and used to thicken sauces.
2. Stewing is a combination-cooking method that uses both wet and dry heats.
3. A Chinois is a cone-shaped metal strainer with a very fine mesh.
4. A mirepoix is diced vegetables, cooked for a long time on a gentle heat without colour *or* browning.
5. Demi-glace is an unequivocal derivative of Espagnole.

6. Bisque a thick cream soup.
7. Farci is a bunch of herbs, typically encased in a muslin bag, used for flavouring a stew or soup.
8. Bain Marie is a pan of hot water in which a cooking container is placed for slow cooking.
9. Chiffonade is a preparation of shredded *or* finely cut leaf vegetables, used as a garnish for soup.
10. Soup consisting of meat *or* vegetables cooked in stock, sometimes thickened with barley *or* other cereals is called Broth.