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## **BHM – 101 T**

### **Food Production Foundation- I Bachelor of Hotel Management (BHM- 17) (BHM- 17)**

1<sup>st</sup> Semester, Examination-2019

**Time : 3 Hours**

**Max. Marks : 40**

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**Note :** This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

#### **Section- A**

##### **(Long Answer- type questions)**

**Note :** Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

**(2 x 10 =20)**

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P. T. O.

(2)

1. Classify Salad and briefly explain the components of salad.
2. Distinguish between Stock and Soup. Classify soup with examples. Write the recipe for preparing two litres of Minestrone soup.
3. Explain in detail the various kitchen equipments used in large hotels.

**Section - B**  
**(Short-Answer-Type questions)**

**Note :** Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

**(5x4=20)**

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(3)

1. Draw a chart and explain the kitchen brigade.
2. Explain in detail the small tools used in kitchen.
3. Write a detailed note on the various types of fuels used in kitchen.
4. With the help of a neat labeled diagram, explain the parts of an egg.
5. Discuss the attitude and behavior required in a professional kitchen.
6. Describe various sections of Kitchen.

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