

**S-922**

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## **BHM-101T**

### **Food Production Foundation-I**

Bachelor of Hotel Management (BHM)

1st Semester Examination, 2022 (Dec.)

**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.

### **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 are the different items of a professional chefs uniform?  
What is the importance of each item in the chefs uniform?

2. Discuss any 5 large kitchen equipment used in a 5-star hotel.
3. Differentiate between :
  - (a) Herbs & Spices.
  - (b) Cereals & Pulses.
4. Explain the basic mother sauces used in continental cookery.
5. What are the duties and responsibilities of Executive Sous Chef?

### **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. Personal Hygiene.
2. Care of Knives.
3. Sweeteners.
4. Stocks.

5. Parts of Salad.
  6. Kitchen Pantry.
  7. Types of Fuels.
  8. Burns, Scalds and Cuts.
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