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Roll No. :

BHM-101T

Food Production Foundation-I

Bachelor of Hotel Management (BHM-17)

1st Semester Examination June 2022

Time : 2 Hours

Max. Marks : 40

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

Section-A

(Long Answer-type questions)

Note: Section 'A' contains Five (05) Long-answer type questions of ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 = 20)

Q.1. How vegetables are classified Explain with flow chart of what points one should keep in mind while cooking vegetables ?

P.T.O.

- Q.2 What do you understand by the term 'Stock' ? What are different types of stocks ? Explain care, safety and hygiene while making stock ?
- Q.3 Classify sauce and explain each type with suitable examples ?
- Q.4 List five herbs and five spices used in cooking. Explain each in detail ?
- Q.5 List five large and five small equipment used in hotel kitchen and explain each ?

Section-B

(Short Answer-type questions)

Note: Section 'B' contains Eight (08) Short-answer type questions of five (05) marks each. Learners are required to answer any four (04) questions.

(4 x 5 = 20)

P. T.O

- Q.1 Classify and describe soup ?
- Q.2 Classify salads and discuss the various components of a salad ?
- Q.3 Draw the kitchen organization chart of a large hotel and explain duties and responsibilities of an Executive chef ?
- Q.4 Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene ?
- Q.5 Write short notes on any two :
- a. Salad dressing
 - b. Milk products
 - c. Types of sugar
- Q.6 Write a note on compound salad ?
- Q.7 Explain the role of sugar in cookery ?
- Q.8 Write a short note on "first aid" ?

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