

BHM–101-T

Food Production Foundation—I

Bachelor of Hotel Management (BHM-17)

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. What are the various sections of a five star hotel kitchen ? Explain each section in detail.
2. List five large equipments you may find in a hotel kitchen. Explain about each in detail.
3. List five herbs and five spices used in cooking. Explain about each.
4. Define and classify stock. What care you will take while preparing stock ?

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 ‘kitchen hygiene’.
2. What is job description ? Write job description of executive chef of a five star hotel.
3. Write a short note on ‘first aid’.
4. List the various mechanical equipments you may find in hotel kitchen. Explain about *two*.
5. Classify fat and write the uses of fat in cookery.
6. What is the role of sugar in cookery ?
7. What are the various thickening agents used in sauce making ? Explain.
8. Write a note on Salad dressings.

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 of the following :

1. Term ‘Crécy’ means carrots.

2. Beurre-Maine is Equal quantity of Butter or Margarine and Flour kneaded to a smooth paste and used for thickening sauces.
3. Roquefort is an example of blue cheese.
4. Brie is a soft French Cheese made from cow's milk.
5. Lard is an example of Animal fat.
6. Grapefruit is an example of citrus fruit.
7. Starving is the removal of the fuel from the vicinity of fire so that there is nothing to burn.
8. The practice of keeping oneself clean in order to protect from diseases is known as personal hygiene.
9. Chef de Tournant is also known as the roast cook.
10. The Station Chef is also known as Chefs de Partie.

