

BHM-101T

Food Production Foundation-I

Bachelor of Hotel Management (BHM-18)

First Semester, Examination, 2019 (June)

Time : 3 Hours]

Max. Marks : 40

Note : This paper is of Forty (40) marks divided into three (03) sections A, B and C. 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 (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. What behaviour and attitude are required to work in the kitchen? List the hygiene standards expected from the kitchen staff.

2. Write a note on “Kitchen equipments”.
3. What are thickening agents? Write in detail about the different types of thickening agents used in sauces.
4. Define and classify soups. Write the recipe of 1 Itr. of Consommé Brunoise.

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)

1. List the duties and responsibilities of the Executive Chef.
2. Draw the modern staffing of the Food Production Department of a large hotel.
3. What care should be taken while storing dried fruits?
4. List down the names of few food processing kitchen equipments.
5. Write a note on “personal hygiene”.
6. Various types of milk and milk products used in hotels.
7. How will you prepare stock?
8. Write a short note on salad.

SECTION-C

(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

State whether True or False :

1. Consomme is a clear soup made with concentrated stock.
2. Food handlers should keep their nails trimmed.
3. Beurre manié is a mixture of flour and butter used for thickening sauces or soups
4. Class B fires includes fires involving cooking oils and grease.
5. A paring knife is a small knife with a plain edge blade that is ideal for peeling and other small or intricate work.
6. Coal is used as fuel.
7. Compound salads are more elaborate salads and consist of more than one ingredient.
8. Hollandaise is a cold sauce often used as a spread.

9. Sweeteners are substances used to improve the palatability and shelf life of food products.

 10. Liquefied Petroleum Gas is the fuel used in the kitchen to fuel gas burners.
-