

**BHMCT**  
**(SEM I) THEORY EXAMINATION 2018-19**  
**FOOD PRODUCTION - I**

**Time: 3 Hours****Total Marks: 70****Notes:** Assume any missing data.**SECTION A****1. Attempt all questions in brief.****2 x 7 = 14**

- a) What is Boiling?
- b) What is Bouquet garni?
- c) What is Roux?
- d) What is Poeling?
- e) What is leavening?
- f) What is Stock?
- g) Define Cooking.

**SECTION B****2. Attempt any three of the following:****7 x 3 = 21**

- a. What do you mean by the term Sauce? Explain different mother sauces in brief.
- b. What do you mean by "Cooking Method"? How will you classify various methods of Cooking?
- c. Enlist five large equipments used in the kitchens & briefly explain them.
- d. Define Kitchen Hygiene. Being a sous chef what steps would you take in the food
- e. What are the various modes of transference of heat in Food production? Explain them briefly.

**SECTION C****3. Attempt any one part of the following:****7 x 1 = 7**

- (a) What is the importance of personal hygiene in Hospitality Industry? What are the different constraints which ensures personal hygiene?
- (b) Explain the forms, uses & storage of Sugar & Salt.

**4. Attempt any one part of the following:****7 x 1 = 7**

- (a) Draw a neat sketch of "Classical Kitchen Brigade" and mention the duties & responsibilities of Executive chef.
- (b) What do you mean by Equipments & tools? Classify them & explain them in brief giving suitable examples of it.

5. **Attempt any *one* part of the following:** **7 x 1 = 7**
- (a) Enlist the various characteristics of Raising & Leavening Agents and Flavouring & Seasonings used in the kitchen.
- (b) What is Stock? Explain the different types of stock.
6. **Attempt any *one* part of the following:** **7 x 1 = 7**
- (a) What is Steaming? What are the different types of Steaming? Explain them in detail.
- (b) What is Boiling? What are the basic rules for boiling process? Also give some examples of food stuffs that can be boiled.
7. **Attempt any *one* part of the following:** **7 x 1 = 7**
- (a) Write in detail about the culinary history of India.
- (b) Define Cooking. Why do we cook food & explain the recent development in cooking technologies.

