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Total No. of Questions : 18

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

Write briefly :

1. Sous chef
2. Inter-kitchen transfer
3. Buffalo Chopper
4. FIFO
5. Poisson
6. Mirepoix
7. Broiling
8. Gluten
9. Flash Method
10. Double Cream

SECTION-B

11. How is table d' hote menu different from an a la carte menu?
12. Briefly explain the processing of milk
13. List down the different types of cream with 1-2 line description of each.
14. Write down five uses of cheese.
15. Classify different types of raising agents along with their uses.

SECTION-C

16. List at least five safety considerations while handling knives safely.
17. Briefly explain the role of executive chef in a five star hotel.
18. Draw and label the structure of wheat.



NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-1)
FOOD PRODUCTION-I
Subject Code : BH-109
M.Code : 14505

Date of Examination : 24-06-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :

- a) Strong Flour
- b) Arrowroot
- c) Bicarbonate of soda
- d) Margarine
- e) Whipping Cream
- f) Castor Sugar
- g) LPG
- h) Deep Fat fryer
- i) A la carte
- j) Pot Washing.

SECTION-B

2. Briefly explain the uses of flour in food production.
3. Write a short note on rendering the fat.
4. Draw a layout of main kitchen of 5-star hotel having 300 rooms.
5. Briefly explain the changes in texture while cooking.
6. Discuss the types of menu.

SECTION-C

7. List the importance of each item of a chef's protective clothing.
8. Explain processing of cheese.
9. State the duties and responsibilities of a Sous Chef of a 5-star hotel.

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-1)
FOOD PRODUCTION-I**

Subject Code : BH-109

M.Code : 14505

Date of Examination: 14-01-2025

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on:

- a) Brai pans
- b) Plat du jour
- c) Dry milk solid
- d) Flaky texture
- e) Gluten
- f) Homogenisation
- g) Pairing
- h) Rolling-In
- i) Margarine
- j) Buttermilk

SECTION-B

2. Write a short note on types of wheats.
3. Classify cheese on the basis of their "Country of Origin".
4. List co-ordination required with Housekeeping & Front office.
5. Enumerate various uses of Cream.
6. Classify various raising agents with example.

SECTION-C

7. Draw a general layout of a commercial kitchen.
8. Draw, list and indicate use of five main kitchen equipments, also give safety precautions in handling the equipment's.
9. Give hierarchy of kitchen brigade in English, also mention its French equivalents.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-1)
FOOD PRODUCTION FOUNDATION – I

Subject Code : BHMCT/101/18

M.Code : 75135

Date of Examination : 12-06-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :

- a) Raising agent
- b) LPG
- c) Braise
- d) Shortening
- e) Julienne
- f) Marinate
- g) Thickening agent
- h) Dredge
- i) Sear
- j) Emulsify.

SECTION-B

2. Outline the hierarchical structure of a professional kitchen, detailing the roles and responsibilities of executive chef.
3. Discuss the concept of "mother sauces" in classical French cuisine, basic ingredients, and common derivative sauces.
4. Describe various methods of cooking food, including their characteristics, advantages, and common applications in culinary practice.
5. Discuss the various types of fuel used for cooking, highlighting their characteristics, advantages and common applications in culinary practices.
6. Explain the principles of Hazard Analysis and Critical Control Points (HACCP) in food safety management.

SECTION-C

7. Discuss the evolution of culinary techniques and traditions throughout history, highlighting key developments and their impact on modern cuisine.
8. What are the aims and objectives of cooking food, and how do they contribute to the culinary experience and human well-being?
9. Explore the versatility of eggs in cooking, discussing their nutritional value, culinary applications, and role in various cuisines around the world.

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