

Printed Pages : 2



HM-111

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 990111

Roll No.

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B. H. M. C. T.

(SEM. I) (ODD SEM.) THEORY

EXAMINATION, 2014-15

FOOD PRODUCTION & PATISSERIE - I

Time : 2 Hours]

[Total Marks : 50

SECTION – A

Attempt all ten questions :

1×10=10

1 Define the following terms :

- | | |
|-----------------------|----------------------|
| (i) Cuisine | (ii) Chef de cuisine |
| (iii) Cooking | (iv) C.D.P |
| (v) Bouquet Garni | (vi) Hygiene |
| (vii) Chef | (viii) Dice |
| (ix) Thickening agent | (x) Roux. |

SECTION – B

2 Attempt any four questions :

5×4= 20

- Explain the duties and responsibilities of Executive chef.
- Write a short note on Punjabi Cuisine and also mention its specialty dishes.

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- c) How will you classify various cooking methods? Draw a neat sketch of the cooking methods classification.
- d) How can you classify the various Kitchen equipments ? Mention their appropriate uses.
- e) Define hygiene. Why it is necessary for catering establishments? Also give brief idea about Personal hygiene and Kitchen Hygiene
- f) What are the various modes of transference of heat through which cooking can be done? Explain with examples.

SECTION – C

- 3** Attempt any four questions : **5×4=20**
- a) Draw a neat sketch of “Classical Kitchen Brigade” and mention the duties and responsibilities of Sous chef.
 - b) What do you mean by Indian breads. Enlist atleast ten Indian breads with brief explanation.
 - c) List five large mechanical equipments used in the kitchens and briefly explain them.
 - d) Enlist the various characteristics of Thickening & Binding agents and Salt used in the kitchen.
 - e) What is “Grabage disposal”? Why it is necessary for Hotel industry.
 - f) Indian gravies play a significant role in Indian preparation, justify the statement. Explain the different types of gravies.
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