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HMCT-101

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

PAPER ID :174113

Roll No.

**BHMCT
(SEM-I) (ODD SEM) THEORY EXAMINATION,
2015
FOUNDATION COURSE IN FOOD
PRODUCTION-I**

Time : 2 Hours]

[Total Marks : 50

Note: Attempt all section.

SECTION-A

1. Attempt any ten questions: 1×10=10
 Define the following terms:
- (a) Flavouring
 - (b) Roux
 - (c) Sous Chef
 - (d) Mise-en- Place
 - (e) Escoffier
 - (f) Liason

- (g) Broiling
- (h) Seasoning
- (i) Roasting
- (j) Leavening
- (k) Baking
- (l) Gardemanger

SECTION-B

2. Attempt any five questions: 3×5=15

- (a) Write short note on Indian Sweets.
- (b) What is the importance of personal hygiene in kitchen?
- (c) Differentiate between grilling and frying.
- (d) Enlist at least ten equipments & tools used in the kitchen and bakery.
- (e) Enlist five uses of thichening and binding agents.
- (f) Discuss moist methods of cooking.
- (g) What are the important functions of larder section?

SECTION-C

3. Attempt any five questions: 5×5=25

- (a) Draw and explain Kitchen Brigade and discuss the liaison of kitchen with other departments.
- (b) "Indian Gravy plays a vital role in Indian food". Explain them in detail.

- (c) What do you mean by Indian breads. Enlist at least ten Indian breads with brief explanation.
- (d) Enlist the various characteristics of salt and liquid used in the kitchen.
- (e) Discuss the duties and responsibilities of executive chef in detail.
- (f) Explain the various methods of garbage disposal in detail.
- (g) What are the various modes of transference of Heat in Food Production? Explain them briefly.

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