

Printed Pages : 2



HMCT-101

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

PAPER ID : 174113

Roll No.

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B. H. M. C. T.

(SEM. I) (ODD SEM.) THEORY
EXAMINATION, 2014-15

FOUNDATION COURSE IN FOOD PRODUCTION-I

Time : 2 Hours]

[Total Marks : 50

Note : The paper consists of three sections. Instructions and marks allotted to each section are given below each section.

SECTION – A

Attempt any ten questions out of twelve : (1×10=10)

1 Define the following :

- (i) Roasting
- (ii) Grilling
- (iii) Baking
- (iv) Leavening
- (v) Broiling
- (vi) Flavourings
- (vii) Cooking / Cookery
- (viii) Seasoning
- (ix) Mise-en-place
- (x) Boiling
- (xi) Dices
- (xii) Roux

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[Contd...

SECTION – B

- 2** Attempt **all** questions : **(2×5=10)**
- (a) What do you mean by cooking method. How will you classify various methods of Cooking?
 - (b) What is “Hygiene”? How it is essential for hospitality sectors?
 - (c) Enlist atleast ten equipments & tools used in the kitchen & bakery.
 - (d) Enlist five Uses of thickening & binding agents.
 - (e) What is “Grabage disposal”? Why it is necessary for Hotel industry.

SECTION – C

- 3** Attempt any **six** questions out of Seven : **(5×6=30)**
- (i) What are the various modes of transference of Heat in Food production? Explain them briefly.
 - (ii) Write short notes on Punjabi Cuisine & also mention its specialities.
 - (iii) Draw a neat sketch of “Classical Kitchen Brigade” and mention the duties & responsibilities of Executive chef.
 - (iv) Indian gravies have vital role in context of Indian food. Explain them in detail.
 - (v) What do you mean by Indian breads. Enlist atleast ten Indian breads with brief explanation.
 - (vi) List five large mechanical equipments used in the kitchens & briefly explain them.
 - (vii) Enlist the various characteristics of Salt & Liquid used in the kitchen.