

Printed Pages : 2



NBHM - 101

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

PAPER ID : 994101

Roll No.

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BHMCT
 (SEM. I) (ODD SEM.) THEORY
 EXAMINATION, 2014-15
**FOUNDATION COURSE IN FOOD
 PRODUCTION**

Time : 2 Hours]

[Total Marks : 50

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

SECTION-A

Attempt any ten questions out of twelve :

1×10=10

(1) Define the following terms

- | | |
|---------------|----------------------|
| (i) Cuisine | (ii) Chef de cuisine |
| (ii) Culinary | (iv) C.D.P |
| (v) Chinois | (vi) Hygiene |
| (vii) Chef | (viii) Food |
| (ix) Liason | (x) Roux |

Section - B

(2) Attempt all questions:

4×5= 20

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

- (c) What are the differences between Hyderabadi & Awadhi Cuisine.
- (d) Enlist the various characteristics of Thickening & leavening agents used in the kitchen.
- (e) How will you classify various cooking methods? Draw a neat sketch of the cooking methods classification.

Section - C

- (3) Attempt any Four questions out of Six $5 \times 4 = 20$
- (i) Explain in brief about "The Classical kitchen Brigade" and responsibilities of each section of kitchen.
 - (ii) How can you classify the various Kitchen equipments ? Mention their appropriate uses.
 - (iii) What are the various modes of transference of heat through which cooking can be done? Explain with examples.
 - (iv) Enlist the duties and responsibilities of Sous Chef of a 5 star hotel.
 - (v) Define hygiene. Why it is necessary for catering establishments? Also give brief idea about Personal hygiene & Kitchen Hygiene
 - (vi) Explain the various moist heat methods of cooking.
