

B.H.M.C.T. Sem-I / B.Sc. (Hospitality & Hotel Administration)(CBCS

2016 Course Sem-I : SUMMER - 2019

SUBJECT: BASIC INDIAN FOOD PRODUCTION

Day: **Saturday**
Date: **20/04/2019**

S-2019-2407

Time: **02.00 PM To 04.30 PM**
Max Marks. **60**

N. B.

- 1) All questions are **COMPULSORY**
- 2) Both the sections should be written on **SEPARATE** answer books.
- 3) Figures to the right indicate **FULL** marks.

SECTION – I

Q.1 Give the local equivalents of the following: (Any **TWELVE**) **(06)**

- | | |
|-----------------|---------------------|
| a) Barley | i) Pumpkin |
| b) Moth beans | j) Dates |
| c) Yam | k) Millets |
| d) Tapioca | l) Water chestnut |
| e) Bitter gourd | m) Turnip |
| f) Drumstick | n) Cluster beans |
| g) Apricot | o) Colocasia leaves |
| h) Sweet potato | p) Flax seeds |

Q.2 Attempt any **THREE** of the following: **(12)**

- a) i) Discuss the interdepartmental co-ordination of the kitchen with House – keeping department.
ii) State two advantages of stainless steel material used for kitchen utensils.
- b) What do you understand by HACCP? List seven steps in HACCP system.
- c) i) State any four points of personal hygiene to be followed in the kitchen.
ii) List down the measures to control rodents and insects in the kitchen.
- d) State the use and maintenance of the following equipments:
 - i) Mixer
 - ii) Cooking range

Q.3 Attempt any **THREE** of the following **(12)**

- a) Explain the following methods of cooking:
 - i) Grilling
 - ii) Poaching
 - iii) Stewing
 - iv) Frying
- b) Draw an organizational chart of a classical kitchen brigade of a five star hotel.
- c) i) State any four aims and objectives of cooking food.
ii) State with examples any two points to be borne in mind for retention and enhancing of colour of vegetables.
- d) State and explain any two methods of heat transfer.

P.T.O

SECTION – II

Q.4 a) Explain the following methods of preparation of ingredients:(any **THREE**) **(03)**

- | | |
|-----------------|--------------|
| i) Centrifuging | iii) Milling |
| ii) Steeping | iv) Paring |

b) Write the weight / volume equivalents of the following: (Any **SIX**) **(03)**

- | | |
|-----------------------------|----------------------|
| i) 1 medium Cabbage | v) 1 cup Flour |
| ii) 1 bunch Spinach | vi) 1 grated Coconut |
| iii) 1tbsp Oil | vii) 1 large Tomato |
| iv) 1 tsp Red chilli powder | viii) 1 cup Water |

Q.5 Attempt any **THREE** of the following: **(12)**

- a) State and explain any four types of sugars.
- b) Classify vegetables with two examples each.
- c) List any four sources of fats and oils with their properties.
- d) State and explain any four types of flours.

Q.6 Attempt any **THREE** of the following: **(12)**

- a) Give any eight uses of herbs and spices in culinary.
- b) i) Draw the flow chart for the manufacturing process of margarine.
ii) List any four bi-products of rice.
- c) State and explain any two types of raising agents.
- d) Classify Edible gums with examples.

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