

B.H.M.C.T. / B. Sc. (Hospitality & Hotel Administration) Sem-I
(CBCS-2018 Course) : SUMMER - 2019
SUBJECT : BASIC INDIAN FOOD PRODUCTION

Day : Saturday
Date : 20/04/2019

S-2019-2395

Time : 02.00 PM To 4.30 PM
Max. Marks : 60

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Figures to the **RIGHT** indicate **FULL** marks.
- 3) Answers to both the sections should be written in **SAME** answer books.

SECTION – I

- Q.1** Explain the following pre-preparation and mixing food methods: (**any SIX**) **(06)**
- | | | |
|----------------------|-------------------|--------------------|
| a) Grinding | b) Grating | c) Paring |
| d) Peeling | e) Folding | f) Creaming |
| g) Cutting in | h) Washing | i) Sieving |
- Q.2** Attempt **ANY THREE** of the following. **(12)**
- i)** State any two points of interdepartmental co-ordination of kitchen with :
a) Front office b) F & B Service
 - ii)** Discuss the effects of heat on fats, minerals and carbohydrates with examples.
 - iii)** Draw and explain any four measuring devices used in the kitchen.
 - iv)** What is danger zone? State any four points to be kept in mind while storing food in refrigerator.
- Q.3** Attempt **ANY THREE** of the following. **(12)**
- i)** State any two duties and responsibilities of the following chefs:
a) Sous Chef b) Chef Garde Manger
 - ii)** State in a tabular form the pigments present in fruits and vegetables and the action of heat in the presence of acid and alkali on them.
 - iii)** Discuss any four points of safety practices to be borne in mind to prevent cuts and burns at workplace.
 - iv)** Draw a sample layout of standard recipe with a suitable example.

SECTION – II

- Q.4** Give the local equivalents of the following. (**ANY TWELVE**) **(06)**
- | | | |
|------------------------|--------------------------|-------------------|
| a) Sweet Potato | b) Cumin | c) Honey |
| d) Nutmeg | e) Cottage cheese | f) Pear |
| g) Saffron | h) Jaggery | i) Almond |
| j) Moth beans | k) Gingelly seeds | l) Mustard |
| m) Cashewnuts | n) Ridge gourd | o) Cloves |
| p) Spinach | q) Dill | |
- Q.5** Attempt **ANY THREE** of the following. **(12)**
- i)** Discuss the importance of the following parts of the kitchen uniforms:
a) Chef Apron **b)** Chef Shoes **c)** Chef Hat **d)** Chef Jacket
 - ii)** State any four salient features of the following cooking methods:
a) Baking **b)** Stewing
 - iii)** State any eight points of safety practices in food handling and preparation.
 - iv)** Define standard recipe. State any four uses of standard recipe.
 - v)** Give weight/ volume considerations of the following ingredients: (**any FOUR**)
a) 1 tbs. refined flour **b)** 1 tsp. cumin **c)** 2 inches ginger powder
d) 1 cup milk **e)** 1 medium potato **f)** 1 bunch spinach

P.T.O.

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

- i) State any four precautions to be taken while cooking food for retention of colour.
- ii) Discuss the following methods of heat transfer with suitable examples:
 - a) Conduction b) Convection
- iii) State any two uses and care of the following kitchen equipment's:
 - a) OTG b) Cooking range
- iv) Explain the following culinary terms: (**any FOUR**)
 - a) Kachori b) Kofta e) Kadhi
 - d) Bhurta e) Bundi f) Phirnee

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