

**B.H.M.C.T. SEM-I (CBCS 2016 COURSE) / B.SC. (HOSPITALITY
& HOTEL ADMINISTRATION)(CBCS 2016 COURSE SEM-I
: SUMMER - 2018**

SUBJECT: BASIC INDIAN FOOD PRODUCTION

Day: **Friday**
Date: **20/04/2018**

S-2018-2112

Time: **10.00 AM To 12.30 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) Plantain | b) Pear |
| c) Field beans | d) Bengal gram flour |
| e) Poppy seeds | f) Wood apple |
| g) French Beans | h) Kohlrabi |
| i) Sponge gourd | j) Gherkins |
| k) Semolina | l) Sweet potato |
| m) Jowar | n) Radish |
| o) Asparagus | p) Dill |

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

- a) State and explain any two moist and two dry methods of cooking.
- b) In a tabular form, state the pigments present in vegetables and also state the action of heat with acid and alkali on them.
- c) State the effect of heat on protein and fats.
- d) State the duties and responsibilities of the following chefs:
 - i) Chef Garde Manger
 - ii) Sous chef

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

- a) State any eight points of personal hygiene to be followed in the kitchen.
- b) State any eight points to be borne in mind to prevent cuts and burns while working in the kitchen.
- c)
 - i) Draw and state the use of any two types of knives used in the kitchen
 - ii) Discuss any two standards of professionalism to be followed by a food service worker.
- d) State the use and maintenance of the following equipments:
 - i) OTG
 - ii) Refrigerator

P.T.O.

SECTION – II

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

- | | |
|-------------|---------------|
| a) Stirring | c) Kneading |
| b) Creaming | d) Rubbing in |

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

- | | |
|----------------------------|--------------------------|
| i) One Pomfret | v) One tbsp Sugar |
| ii) One Green chilli | vi) One tsp Cumin powder |
| iii) One bunch Mint leaves | vii) One cup Curd |
| iv) One large Onion | viii) One pod Garlic |

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

a) Explain the following types of raising agents:

- | | |
|---------------|--------------|
| i) Biological | ii) Chemical |
|---------------|--------------|

b) i) List any four points to be considered while purchasing vegetables.

ii) Classify fruits with one example each.

c) State any four functions of sugar.

d) Differentiate between Herbs and spices with suitable examples.

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

a) Define Preserves and list any six different types of preserves.

b) Draw and labeled the structure of wheat and give its composition.

c) i) Explain: Rancidity in fats & oils.

ii) Give any four uses of fats in the catering industry.

d) i) State and explain any two types of flours.

ii) State and explain any two types of rice.

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