B.H.M.C.T. SEM-I (2010 COURSE) : SUMMER - 2018

SUBJECT: FOOD PRODUCTION – I

Day: **Friday** | **S-2018-2133** | Time: **10.00 AM To 12.00 Noon**

Date: **20/04/2018** | Max Marks. 40

N. B.

1) All questions are **COMPULSORY**
2) Figures to the right indicate **FULL** marks.

Q.1 Attempt **any TWO** of the following : **(08)**

a) State any eight points of personal hygiene to be followed in the kitchen.
b) How will you prevent rodents and insects in the kitchen?
c) List and explain the steps in HACCP system.

Q.2 Attempt **any TWO** of the following : **(08)**

a) State any eight duties and responsibilities of an Executive Chef.
b) Define indenting and state the principles of Indenting.
c) State any two points of co-ordination of the Kitchen with Food and Beverage department and Housekeeping department.

Q.3 Attempt **any TWO** of the following : **(08)**

a) State any four aims and objectives of cooking with suitable examples.
b) Explain the following methods of heat transfer:
i)Radiation ii) Convection.
c) State and explain any two moist and two dry methods of cooking.

Q.4 Attempt **any TWO** of the following : **(08)**

a) State two advantages and two disadvantages of copper material used for kitchen utensils.
b) State any two advantages and two disadvantages of steam as a cooking fuel.
c) Draw and state the use of any four types of knives used in the kitchen.

Q.5 Attempt **any TWO** of the following : **(08)**

a) Give the local equivalent of the following:
i) Barley. ii) Bitter gourd.
iii) Moth beans. iv) Sweet potato.
v) Yam. vi) Drumsticks.
vii) Tapioca. viii) Apricot.
b) State the weight and volume consideration of the following foods:
i) One Beet root. ii) One Pomfret.
iii) One cup Buttermilk. iv) One bunch Mint leaves.
c) Explain the following methods of mixing foods:
i) Creaming. ii) Kneading.
iii) Cutting in. iv) Pressing.

* * * *