

B.H.M.C.T. SEM-I (CBCS 2016 COURSE) / B.SC.
(HOSPITALITY & HOTEL ADMINISTRATION)(CBCS 2016
COURSE SEM-I : WINTER - 2017
SUBJECT : BASIC INDIAN FOOD PRODUCTION

Day : **Wednesday**
Date : **15/11/2017**

Time : **08.30 AM TO 11.00 AM**
Max. Marks : 60

W-2017-1428

N. B. :

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

SECTION - I

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

- | | |
|-----------------|---------------------|
| a) Sago | b) Millets |
| c) Jackfruit | d) Vermicelli |
| e) Barley | f) Curry leaves |
| g) Pressed Rice | h) Turnip |
| i) Pomegranate | j) Cinnamon |
| k) Yam | l) Split black gram |
| m) Ash gourd | n) Saffron |
| o) Black cumin | p) Flax seeds |

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

- i) State the duties and responsibilities of the following Chefs:
 - a) Sous Chef
 - b) Chef Garde Manger
- ii) State and explain any two moist and two dry methods of cooking.
- iii) Discuss the effect of heat on :
 - a) Fats
 - b) Proteins
- iv) State the pigments present in vegetables and also state the action of heat with acid and alkali on it.

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

- i)
 - a) State any four points to be borne in mind to prevent falls and injuries in kitchen.
 - b) State any four points of personal hygiene to be followed in the kitchen.
- ii) What is Danger Zone? State the rules for storage of ingredients in the refrigerator.
- iii)
 - a) Discuss the importance of kitchen uniform.
 - b) Name any four types of knives and state their uses.
- iv) State the use and maintenance of the following equipments.
 - a) OTG
 - b) Mixer

P.T.O.

SECTION - II

Q.4 i) Explain the following methods of preparation of ingredients :
(**ANY THREE**)

- | | |
|--------------|-------------|
| a) Shredding | b) Skimming |
| c) Grinding | d) Sieving |

ii) Write the weight/volume equivalents of the following (**ANY SIX**)

- | | |
|-------------------------|-------------------------|
| a) 1 pod garlic | b) 1 coconut (grated) |
| c) 1 cup milk | d) 1 medium tomato |
| e) 1 tbsp flour | f) 1 tsp salt |
| g) 1 chicken (standard) | h) 1 bunch curry leaves |

Q.5 Attempt **ANY THREE** of the following :

- i)** Explain the manufacturing process of oil.
- ii)** Classify vegetables with two examples of each.
- iii)** State and explain different types of rice.
- iv)** State and explain any four different types of sugars.

Q.6 Attempt **ANY THREE** of the following :

- i)**
 - a) List any two properties of butter.
 - b) State any two culinary functions of fats.
- ii)** Define condiments and list any three condiments.
- iii)** Explain the following types of raising agents :
 - a) Biological
 - b) Chemical
- iv)** List any four natural colours used in catering industry and state their source.