

B.H.M.C.T. SEM-I (2010 COURSE) : WINTER - 2017

SUBJECT: FOOD PRODUCTION – I

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

W-2017-1443

Time: **08.30 AM TO 10.30 AM**
Max Marks. 40

N. B.

- 1) All questions are **COMPULSORY**
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 Attempt **any TWO** of the following : (08)

- a) State any four measures for prevention of fire in the kitchen.
- b) What do you understand by HACCP? List seven steps in HACCP system.
- c) State any eight points to be borne in mind to prevent cuts and burns while working in the kitchen.

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

- a) State any eight duties and responsibilities of Chef Garde Manger.
- b) State the importance of kitchen uniform.
- c) State the principles of indenting and briefly explain the importance of “Plan of work”.

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

- a) State the effects of heat on carbohydrates and fats.
- b) State and explain any two methods of heat transfer.
- c) State and explain any four methods of cooking.

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

- a) State the use and maintenance of the following equipments :
i) Cooking Range. ii) Mixer.
- b) State any two advantages and two disadvantages of electricity as a cooking fuel.
- c) Draw and state the use of any four pots and pans used in the kitchen.

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

- a) Give the local equivalent of the following:
i) Turnip. ii) Bottle gourd.
iii) Cluster beans. iv) Pumpkin.
v) Millet. vi) Dates.
vii) Colocasia leaves. viii) Field beans.
- b) State the weight and volume consideration of the following foods:
i) One Mango. ii) One Whole Chicken.
iii) One cup Milk. iv) One bunch Spinach.
- c) Explain the following methods of preparation of ingredients:
i) Steeping. ii) Mashing.
iii) Centrifuging. iv) Peeling.

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