

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – I**  
**(2010 COURSE) : WINTER - 2017**  
**SUBJECT: FOOD PRODUCTION-I**

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

**W-2017-1484**

**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.

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

- a) Discuss any four standards of professionalism to be followed by a Food service worker.
- b) Discuss the interdepartmental co-ordination of Kitchen with:  
i) Food & Beverage Service ii) House keeping
- c) State the duties and responsibilities of the following Chefs:  
i) Sous Chef ii) Executive Chef

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

- a) State any 4 aims and objectives of cooking food.  
i) Conduction ii) Radiation
- b) Explain the following cooking methods:  
i) Grilling ii) Poaching  
iii) Frying iv) Boiling
- c) State in a tabular form, the pigments present in vegetables and fruits along with the action of heat, acid and alkali on it.

**Q3** Attempt **ANY TWO** of the following: **(08)**

- a) Explain the following methods of mixing food. (**ANY FOUR**)  
i) Homogenization ii) Kneading iii) Whisking  
iv) Emulsification v) Folding vi) Kneading
- b) Write the weight/Volume equivalents of the following: (**ANY FOUR**)  
i) 1 tsp oil ii) 1 medium potato  
iii) 1 pod garlic iv) 1 bunch of coriander leaves  
v) 1 cup butter milk vi) 3 inch ginger
- c) State any four functions of sugar in Bakery.

**Q4** Attempt **ANY TWO** of the following: **(08)**

- a) State the use and maintenance of the following equipment's:  
i) Cooking range ii) OTG
- b) Define HACCP. State the steps to be carried out in HAACP.
- c) i) State any four measures for prevention of falls and injuries in kitchen.  
ii) State any four points to avoid rodents and pests in Kitchen.

**Q5** Attempt **ANY TWO** of the following: **(08)**

- a) State the role of following ingredients in making of cookies:  
i) Fat ii) Sugar
- b) Explain any two mixing methods of cookies.
- c) State and explain any four types of sugars.