

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL
ADMINISTRATION) (CBCS-2018 COURSE) B.Sc. (H. & H.A.) Sem-I :
(CBCS-2018 COURSE) B.H.M.C.T. Sem-I WINTER : 2021
SUBJECT: BASIC INDIAN FOOD PRODUCTION (THEORY)**

Day : Tuesday

Time : 10:00 AM-12:30 PM

Date : 28-12-2021

W-19847-2021

Max.Marks 60

W-19917-2021

- 1) All questions are **COMPULSORY**
- 2) Answers to Both the sections to be written in **SAME** answer booklet
- 3) Draw a labeled diagram **WHEREVER** necessary.

SECTION - I

Q.1) Give the local equivalents for the following ingredients(**ANY SIX**) (6 x 1mark = 6 Marks)

- | | | | |
|-----------|------------|--------------|-------------|
| i) Millet | ii) Barley | iii) Figs | iv) Guava |
| v) Potato | vi) Crab | vii) Raddish | viii) Apple |

Q.2) Attempt **ANY THREE** of the following: (3 x 4marks = 12 Marks)

a) Explain the following terms used in Preparation of Ingredients:

- | | | | |
|------------|-------------|---------------|-------------|
| i) Mashing | ii) Grating | iii) Skimming | iv) Sieving |
|------------|-------------|---------------|-------------|

b) Discuss the importance and specify the role of the following parts of the kitchen uniform

- | | | | |
|-------------|---------------|-----------------------|-----------|
| i) Chef Cap | ii) Chef Coat | iii) Chef Neckerchief | iv) Apron |
|-------------|---------------|-----------------------|-----------|

c) Distinguish between conduction and convection methods of heat transfer.

d) List down any four hand tool and give two uses of the same.

Q.3) Attempt **ANY THREE** of the following: (3 x 4marks = 12 Marks)

a) List down any four duties and responsibilities of the Sous chef.

b) Explain the following Methods of Mixing Food:

- | | | | |
|------------|--------------|---------------|-------------|
| i) Beating | ii) Blending | iii) Creaming | iv) Cutting |
|------------|--------------|---------------|-------------|

c) Draw a neat chart showing different methods of cooking foods.

d) Explain the use and care of the following kitchen equipment: Cooking ranges

SECTION - II

Q.4) Explain the following culinary terms (**ANY SIX**): (6 x 1mark = 6 Marks)

- | | | | |
|------------|--------------|--------------|-------------|
| i) Raita | ii) Murabba | iii) Phirnee | iv) Chenna |
| v) Rabarhi | vi) Khichiri | vii) Achar | viii) Halwa |

Q.5) Attempt **ANY THREE** of the following: (3 x 4marks = 12 Marks)

a) Discuss any two points of interdepartmental co-ordination of the kitchen department with the following:

- | | |
|------------------------------|-------------------|
| i) Food and Beverage service | ii) House Keeping |
|------------------------------|-------------------|

P.T.O.

- b)** Give the weight equivalents for the following:
- | | | |
|------------------------------|---------------------------------|-------------------------|
| i) Apple (1 med.) | ii) Baking Powder (1 tsp level) | iii) Banana (1 raw) |
| iv) Beetroot (1 no.) | v) Cabbage (1 Med) | vi) Cauliflower (1 Med) |
| vii) Coriander powder (1tsp) | viii) Cumin seeds(1tsp level) | |
- c)** Explain the effects of heat on Proteins and Carbohydrates with suitable example.
- d)** Define standard recipe. Draw a sample layout of a standard recipe giving example of boiled rice in absorption method for 4 portions.

Q.6) Attempt **ANY THREE** of the following: **(3 x 4marks = 2 Marks)**

- a)** List down four points differentiating between the following cooking methods :
- 1) Grilling
 - 2) Roasting
- b)** Write in brief about the following materials used in cooking equipment: Aluminum
- c)** List down four points for preventing injuries from machines and equipments at the work place.
- d)** Write down four functions of a standard recipe.
