

(2)

[Total No. of Questions: 8]

[Total No. of Printed Pages : 2]

Enroll No.....

BHM-101

BHMCT –I Semester (Reg./Ex)

Examination, March-2021

Food Production

Time: Three Hours

Maximum Marks:70

Q.7 Write short notes -

- (a) Frying
- (b) Grilling
- (c) Roasting

Q.8 Explain various types of soups and sauces used in continental cookery.

Note : Attempt any five questions. (Each question carries equal marks)

Q.1 Explain origins of modern cookery. describe developments in equipments and food stuff.

Q.2 Describe in brief -- levels of skills required in food production. Importance of Kitchen hygiene.

Q.3 What is a classical kitchen brigade. write duties and responsibilities of Executive chef.

Q.4 What are principles of designing a kitchen. what are factors Affecting kitchen layout.

Q.5 Describe various tools and equipments used in food production.

Q.6 Write short notes-

- (a) Boiling.
- (b) Poaching
- (c) Steaming.ss