

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)
B. Sc. (H & HA) Sem-I : WINTER : 2024
SUBJECT: FUNDAMENTALS OF FOOD PRODUCTION-I

Day : Thursday
Date : 21/11/2024

W-29475-2024

Time : 02:00 PM-04:00 PM
Max. Marks : 50

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q.1	a)	Attempt Any FIVE of the Following (5 marks)	Marks	BTL	CO
	i)	Which of the following is NOT an aim of cooking food? a) Enhance flavor b) Preserve nutrients c) Increase moisture content d) Improve digestibility	1	Remembering	CO1
	ii)	What is the effect of heat on fats in food during cooking? a) Denaturation b) Coagulation c) Melting d) Maillard reaction	1	Understanding	CO4
	iii)	When cooking on a stovetop, heat is transferred to the pan primarily through which method? a) Convection b) Radiation c) Conduction d) Absorption	1	Understanding	CO4
	iv)	Which of the following metals has the highest heat conductivity and is commonly used in high-quality cookware? a) Aluminum b) Copper c) Stainless steel d) Cast iron	1	Remembering	CO4
	v)	What is the advantage of using cast iron pans for cooking? a) Heat retention b) Lightweight c) Non-reactive d) Corrosion-resistant	1	Understanding	CO4

P. T. O.

vi)	Which of the following is a dry cooking/ method?	1	Remembering	CO 4
	a) Steaming b) Poaching c) Grilling d) Braising			
vii)	When cooking on a stovetop, heat is transferred to the pan primarily through which method?	1	Understanding	CO 4
	a) Convection b) Radiation c) Conduction d) Absorption			
viii)	What is the effect of heat on fats in food during cooking?	1	Understanding	CO 4
	a) Denaturation b) Coagulation c) Melting d) Maillard reaction			

b) State TRUE or FALSE (Any FIVE): (5 Marks)

i)	Eggs should always be stored at room temperature to preserve freshness.	1	Remembering	CO5
ii)	Poultry should be stored at temperatures below 4°C to prevent bacterial growth.	1	Understanding	CO5
iii)	Salad dressing should always be creamy to enhance flavor	1	Understanding	CO6
iv)	The body of a salad refers to the primary ingredients that provide flavor and texture, such as vegetables or proteins.	1	Analyzing	CO6
v)	Whole grain bread is a healthier option compared to white bread due to its higher fiber content.	1	Evaluating	CO4
vi)	One advantage of a standard recipe is that it helps control food costs by specifying exact ingredient quantities.	1	Remembering	CO7
viii)	A standard recipe cannot be adapted to different portions or serving sizes.	1	Applying	CO7

		Marks	BTL	CO
Q.2	Attempt Any FIVE of the Following (20 Marks)			
i)	Write any four key responsibilities of a Pastry Chef in a professional kitchen?	4	Applying	CO4
ii)	Explain the properties of copper and stainless steel that make them suitable for culinary equipment.	4	Understanding	CO4
iii)	Explain any four types of eggs commonly used in culinary.	4	Understanding	CO1
iv)	Write any four key considerations for choosing ingredients for a salad?	4	Applying	CO3
v)	Write any four key factors to consider when preparing a hot sandwich .	4	Analyzing	CO3
vi)	Define a standard recipe and discuss its structure.	4	Understanding	CO1
Q.3	Attempt Any Five of the Following: (20 Marks)	Marks	BTL	CO
i)	What are the key professional standards expected in a kitchen?	4	Applying	CO3
ii)	State any two points of interdepartmental relation of kitchen with i) Housekeeping Dept ii) Front Office Dept	4	Applying	CO2
iii)	Differentiate between moist and dry heat cooking methods with examples.	4	Analyzing	CO4
iv)	State any two selection and storage points to be kept in mind of poultry storage .	4	Analyzing	CO4
v)	State any four principles to be followed while preparing a Salad.	4	Applying	CO3
vi)	Write any four types of spreads used in sandwiches.	4	Understanding	CO2
vii)	Describe the four main parts of a sandwich .	4	Understanding	CO1