

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)**  
**B. Sc. (H & HA) Sem-I : SUMMER : 2025**  
**SUBJECT: FUNDAMENTALS OF FOOD PRODUCTION-I**

Day : Friday  
Date : 30/05/2025

**S-29475-2025**

Time : 10:00 AM-12:00 PM  
Max. Marks : 50

**N.B.:**

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

Q.1 a) Match the pairs of the following: Any FIVE (5 marks)		Marks	BTL	CO																				
		5 Marks	Understanding, Analyzing, Applying, Remembering	CO4																				
	<table><thead><tr><th></th><th>Column A</th><th>Column B</th></tr></thead><tbody><tr><td>1</td><td>Conduction</td><td>a) Cooking food using steam</td></tr><tr><td>2</td><td>Convection</td><td>b) Metal with high heat conductivity</td></tr><tr><td>3</td><td>Radiation</td><td>c) Heat transfer through direct contact</td></tr><tr><td>4</td><td>Steaming</td><td>d) Circulation of air or liquid</td></tr><tr><td>5</td><td>Copper</td><td>e) Heat transfer via electromagnetic waves</td></tr><tr><td></td><td></td><td>f) Circulation of air or liquid</td></tr></tbody></table>		Column A	Column B	1	Conduction	a) Cooking food using steam	2	Convection	b) Metal with high heat conductivity	3	Radiation	c) Heat transfer through direct contact	4	Steaming	d) Circulation of air or liquid	5	Copper	e) Heat transfer via electromagnetic waves			f) Circulation of air or liquid		
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b) State TRUE or FALSE (Any FIVE) (5 marks)																								
i)	The most used type of egg in culinary preparations is duck eggs	1	Remembering	CO1																				
ii)	Eggs contain both proteins and fats, which contribute to their various functions in cooking.	1	Understanding	CO1																				
iii)	Poultry should be cooked to an internal temperature of at least 70°C for safe consumption.	1	Understanding	CO5																				
iv)	Standard recipes do not need to include cooking times or ingredient quantities.	1	Analyzing	CO2																				
v)	Whole grain bread is a healthier option compared to white bread due to its higher fiber content.	1	Evaluating	CO4																				
vii)	The base of a salad is typically composed of nuts and cheese.	1	Remembering	CO1																				
viii)	The primary function of eggs in cooking is to act as a thickening	1	Applying	CO1																				

		Marks	BTL	CO
Q.2	Attempt Any Five of the Following: (20 Marks)			
i)	What are the key professional standards expected in a kitchen?	4	Applying	CO3
ii)	Describe the effects of heat on proteins and carbohydrates during cooking.	4	Understanding	CO4
iii)	Draw a diagram of an egg and label each part	4	Understanding	CO1
iv)	Write any four guidelines of salad making?	4	Applying	CO3
v)	Write any four types of spreads used in sandwiches.	4	Understanding	CO2
vi)	Draw the format of Standard Recipe.	4	Applying	CO7

		Marks	BTL	CO
Q.3	Attempt Any FIVE of the Following: (20 Marks)			
i)	Discuss the roles of Sous Chef and Chef de Partie.	4	Analyzing	CO2
ii)	State any two points of interdepartmental relation of kitchen with: i) Food & Beverage Dept ii) Housekeeping	4	Applying	CO2
iii)	Explain the three methods of heat transfer used in cooking with each example.	4	Analyzing	CO4
iv)	Explain the different cuts of poultry used in culinary preparations.	4	Applying	CO3
v)	Describe any four types of salad dressings.	4	Understanding	CO4
vi)	Discuss the four different types of breads used in sandwiches.	4	Understanding	CO2
vii)	What are the common mistakes to avoid when making sandwiches?	4	Analyzing	CO4

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