

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(CBCS-2018 COURSE)**

B.H.M.C.T. Sem-I :SUMMER- 2022

SUBJECT : BASIC INDIAN FOOD PRODUCTION (THEORY)

Day : Monday
Date : 4/7/2022

S-19917-2022

Time : 10:00 AM-12:30 PM
Max. Marks : 60

N.B.:

- 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 of the following: (ANY SIX): (6 x 1 mark = 6 Marks)

- | | | | |
|---------------|----------------|-------------------|-----------|
| i) Mint | ii) Spinach | iii) Guava | iv) Mango |
| v) Horse gram | vi) Moth beans | vii) Sweet Potato | viii) Eel |

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

- a) Discuss the importance and specify the role of the following parts of the kitchen uniform
i) Chef shoes ii) Chef Neckerchief iii) Apron iv) Chef Pants
- b) Explain the following terms used in pre preparation of Ingredients:
i) Sieving ii) Grating iii) Shredding iv) Pureeing
- c) List and explain any four measuring devices used in the kitchen.
- d) Draw any four types of knives and give their uses.

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

- a) List down any four duties and responsibilities of chef Saucier
- b) Explain the following Methods of Mixing Food:
i) Rolling ii) Stirring iii) Whisking iv) Whipping
- c) Explain the following cooking methods:
i) Poaching
ii) Boiling
- d) Explain the use and care of the following kitchen equipment: Mixer

SECTION - II

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

- | | | | |
|--------------|-------------|------------|---------------|
| i) Kachumber | ii) Kachori | iii) Boti | iv) Bonda |
| v) Bhuno | vi) Kheema | vii) Pulao | viii) Dhansak |

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) HR & Training ii) Purchase and Stores

P.T.O.

- b) Give the weight equivalents for the following:
- | | | |
|----------------------|--------------------------|---------------------------|
| i) Fat(1 tbsp) | ii) Lettuce(1 bunch) | iii) Tomato(1 large) |
| iv) Parsley(1 bunch) | v) Curry leaves(1 bunch) | vi) Flour(1 leveled tbsp) |
- c) Explain the effects of heat on fruits and vegetables with suitable example.
- d) Define standard recipe. Draw a sample layout of a standard recipe giving example of Vegetable pulao for 4 portions.

Q.6) Attempt ANY THREE of the following: (3 x 4marks = 12 Marks)

- a) List down four points differentiating between the following cooking methods :
- Braising
 - frying
- b) Write in brief about the following materials used in cooking equipments: Stainless steel
- c) List down four points for preventing injuries from machines and equipments at the work place.
- d) State four points to be considered while formulating a standard recipe.

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