

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

**B.H.M.C.T. Sem-I : WINTER- 2022
SUBJECT : BASIC INDIAN FOOD PRODUCTION**

Day : Monday

Time : 10:00 AM-12:30 PM

Date : 28-11-2022

W-19917-2022

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) Bottle gourd ii) Cauliflower iii) Apple iv) Semolina
v) Sesame seeds vi) Groundnut vii) King Fish viii) Kidney beans

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

- a) Discuss the importance and specific the role of the following parts of the kitchen uniform
i) Chef ii) Chef Coat iii) Chef cap iv) Apron
Pants
- b) Explain the following terms used in Preparation of Ingredients:
i) Refining ii) Evaporation iii) Grinding iv) Folding
- c) Give the aims and objectives of cooking.
- d) List and explain four pots and pans used in the kitchen and give four uses each.

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

- a) List down any four duties and responsibilities of Chef Garde Manger.
- b) Give the volume equivalents for the following:
i) 1 cup fat ii) 1 cup Curd iii) 1 tsp oil iv) 1 cup Buttermilk
- c) Explain the following cooking methods: Boiling and Steaming.
- d) Explain the use and care of the following kitchen equipment: Refrigerator

SECTION - II

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

- i) Do pyazaa ii) Bhujjia iii) Bhurta iv) Pakora
v) Kadhi vi) Baghar vii) Foogath viii) Barfi

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

- a) Discuss the following standards of professionalism in the kitchen
i) Ability to work with people ii) Good understanding of the basics.
- b) Give the weight equivalents for the following:
i) Besan(1 heaped Tbsp) ii) Brinjal (1 medium) iii) Cumin powder(1 levelled tsp)
iv) Peppercorn (5 no) v) Bitter gourd 1med) vi) Flour(1 levelled tbsp)
vii) Ginger(1 inch piece) viii) Baking powder (1tsp round)

P.T.O.

- c) Draw a neat chart showing the effects of acids and alkali on the color pigments of vegetables.
- d) Define standard recipe . Draw a sample layout of a standard recipe giving example of Cabbage Foogath for 4 portions.

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

- a) List down four basic rules to be followed while Braising
- b) Give the effects of copper vessels on food
- c) Explain the following basic methods of pest control:
 - i) Eliminate harboring and breeding Places
 - ii) Eliminate food supplies
- d) List four uses of standard recipe.

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