

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-I : WINTER : 2023
SUBJECT : BASIC INDIAN FOOD PRODUCTION

Day : Monday

Time : 10:00 AM-12:30 PM

Date : 20-11-2023

W-19847-2023

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)** Answer the following: (ANY SIX) (6 x 1 mark = 6 Marks)
- a) Walnut b) Custard apple c) Dill d) Carrot
e) Bombay duck f) Mackerel g) Lentil h) Cluster beans
- Q.2)** Answer the following (Any Three): (3 x 4 mark = 12 Marks)
- a) Explain the following terms used in Preparation of Ingredients:
i) Peeling ii) Evaporation iii) Chopping iv) Mashing
- b) 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
- c) Draw the classical kitchen brigade of a large kitchen.
- d) Distinguish between Radiation method and Convection methods of heat transfer
- Q.3)** Answer the following (ANY THREE): (3 x 4 mark = 12 Marks)
- a) List down any four duties and responsibilities of chef de Cuisine.
- b) Explain the following Methods of Mixing Food:
i) Whipping ii) Kneading iii) Creaming iv) Folding
- c) Explain the following Moist methods of cooking
i) Stewing ii) Steaming
- d) Draw neat labeled diagram of four small equipments used in the kitchen.

SECTION - II

- Q.4)** Answer the following: (ANY SIX) (6 x 1 mark = 6 marks)
- i) Vindaloo ii) Burfi iii) Chikki iv) Chenna
v) Rabarhi vi) Khichiri vii) Achar viii) Falooda
- Q.5)** Answer the following: (ANY THREE) (3 x 4 mark = 12 Marks)
- a) Discuss the following standards of professionalism in the kitchen
i) A full range of skills ii) Experience
- b) Give the weight equivalents for the following:
i) Mango ii) celery(1 bunch) iii) Cabbage(medium 1)
iv) Drumstick (1 no) v) Tomato (1 Medium) vi) Turmeric(1/4level tsp)
vii) Semolina(1 heaped cup) viii) Peppercorns(5 nos)

P.T.O.

- c) Discuss the precautions to be taken for enhancing and retention of color pigments in vegetables and fruits
- d) Define standard recipe. Draw a sample layout of a standard recipe giving example of Parsi Dal for 4 portions.

Q.6) Answer the following:

(3 x 4 mark = 12 Marks)

- a) List down four basic rules to be followed while Poaching
- b) Write in brief about the following materials used in cooking equipments: cast iron and porcelain enamel lined vessels.
- c) Explain the following basic methods of pest control:
 - i) Exterminate
 - ii) Build them out
- d) Explain the limitations encountered while using a standard recipe.

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