

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

B.H.M.C.T. Sem-I :SUMMER : 2023

SUBJECT : BASIC INDIAN FOOD PRODUCTION

Day : Monday

Time : 10:00 AM-12:30 PM

Date : 29-05-2023

S-19917-2023

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) Give the local equivalents for the following ingredients(ANY SIX)(6 x 1mark = 6marks)

- | | | | |
|---------------|-------------|-------------------|-------------------|
| i) Green gram | ii) Prawn | iii) Shark | iv) Figs |
| v) Jackfruit | vi) Cabbage | vii) Curry leaves | viii) Puffed rice |

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

- a) Discuss the importance and specify the role of the following parts of the kitchen uniform
i) Chef Trousers ii) Apron iii) Chef Coat iv) Chef shoes
- b) Draw the classical kitchen brigade of a medium hotel.
- c) Explain the following terms used in Preparation of Ingredients:
i) Pureeing ii) Slitting iii) Rendering iv) Mincing
- d) List down any four small equipments used in the kitchen and give two uses of the same.

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

- a) List down any four duties and responsibilities of the Executive chef.
- b) Explain the following Methods of Mixing Food:
i) Folding ii) Kneading iii) Pressing iv) Beating
- c) Explain the following cooking methods:
i) Steaming
ii) Stewing
- d) Explain the use and care of the following kitchen equipment: OTG

SECTION - II

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

- | | | | |
|-------------|------------|--------------|-------------|
| i) Bhunnana | ii) Boondi | iii) Pachadi | iv) Kulfi |
| v) Payassam | vi) Korma | vii) Khoya | viii) Kofta |

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) Front Office ii) Sales and Marketing

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b) Give the weight equivalents for the following:

- i) Garam Masala ($\frac{1}{4}$ tsp level) ii) Garlic (1Pods) iii) Ginger (1"piece)
iv) Onion (1 small) v) Peppercorn (5 no) vi) Potato (1 med.)
vii) Refined flour (1tbsp heaped) viii) Sugar (1 cup)

- c) What are the Effects of acids and alkalis on the color pigments of fruits in the presence of heat.
- d) Define standard recipe. Draw a sample layout of a standard recipe giving example of Semiyam Payassam 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 :
Broiling and baking
- b) Write in brief about the following materials used in cooking equipments: Nonstick vessels
- c) Define HACCP and explain the seven steps involved in the process
- d) Write down four limitations of using a standard recipe

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