

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (Hospitality and Catering Management) (Sem.-1)

FUNDAMENTALS OF FOOD PRODUCTION

Subject Code : BVHCM-104-19

M.Code : 77140

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

- 1. Write briefly :**
- a) Salamander
 - b) FIFO
 - c) Julienne
 - d) Kitchen Indents
 - e) IPR Policy
 - f) Equipment Hygiene
 - g) Chef Tournant
 - h) Chef Jacket
 - i) Braising
 - j) Solid Fuel

SECTION-B

2. Explain about type attitude and behavior, required by kitchen professionals.
3. Mention at least 5 duties and responsibilities of a Bakery chef.
4. Write a note on work station in the kitchen.
5. Define at least 5 methods of cooking.
6. Write a note about kitchens staff and guest conversation.

SECTION-C

7. Explain complete receiving and storing procedure for meats in a professional kitchen.
8. Elucidate safety and hygiene process used in a 5 star kitchen.
9. Explain different types of fuels used in a kitchen, also mention advantage and disadvantage of LPG and coal used as a fuel.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.