

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**MHMCT (2018 Onwards) (Sem.-1)**  
**FOOD PRODUCTION OPERATION-I**  
**Subject Code : MHM-101-18**  
**M.Code : 75143**

**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 short notes on :
  - a) Mirepoix
  - b) Braising
  - c) Mise-en-place
  - d) Proving
  - e) Larding
  - f) Pulverizer
  - g) Balanced diet
  - h) Preventive maintenance
  - i) Confectionary
  - j) IRD kitchen

### **SECTION-B**

2. Highlights and explain five classical cuts of vegetable.
3. What are the attitude & behaviour expected from a kitchen staff?
4. Elaborate the importance of cooking food, with reference to the catering industry.
5. Discuss the co-ordination of Kitchen department with F&B service department.
6. Enlist the principles of baking.

### **SECTION-C**

7. Briefly explain the duties and responsibilities of Executive Chef.
8. List at least five heavy equipments used in Quantity food kitchen. Describe two equipments and their uses.
9. Describe the ways of heat transfer and explain wet and dry methods of cooking.

**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.**