B.Voc. (Hospitality and Culinary Management)   (Sem.–1)
FOOD PRODUCTION OPERATIONS–I
Subject Code : BVHCA-105-19
M.Code : 77132

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. **Answer briefly :**

   a) Define the Stock.

   b) What is the difference between a Stock and a Broth?

   c) Why is Skimming necessary?

   d) What is Slurry and where is it used?

   e) List the basic mother sauces.

   f) Define Muscle Tissue.

   g) Which part of the Lamp will give us Lamp Cutlets?

   h) How are the Meats classified into Spices?

   i) Give atleast three spices of Tuna and their Characteristics.

   j) What are the selection criteria of sea food?

SECTION-B

2.   List at least five flat fish and round fish. Explain each.

3.   List the Indian cuts of Lamb.

4.   List five salient features of good Sauce.

5.   Classifications of sea food.

6.   List few uses of chicken stock.

SECTION-C

7.   Write a Recipe of Brown Stock (5 liter stock)

8.   Classification of Soup and brief each with examples.

9.   Write a Recipe of Fish Stock (3 liter stock)

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.