

No. of Printed Pages : 03

Roll No.

A-171

B.H.M. EXAMINATION, Dec. 2018

(First Semester)

(Old Scheme) (Re-appear Only)

(BHM)

BHM101

FOOD PRODUCTION FOUNDATION-I

Time : 3 Hours]

[Maximum Marks : 70

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *five* questions in all, Q. No. **1** is compulsory. Attempt any *four* questions from the remaining questions selecting *one* question from each Unit. Each question carries equal marks.

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P.T.O.

1. Attempt any *seven* questions. Explain in brief : **2×7=14**

- (a) Conduction
- (b) CCP
- (c) Boiling
- (d) Grilling
- (e) Coagulation
- (f) Citrus Fruits
- (g) Root Vegetable
- (h) Clarified Butter
- (i) Prishable Foods.

Unit I

2. Define Cooking and its types in brief. **14**
3. Explain hygiene in the context of kitchen and discuss its importance also. **14**

Unit II

4. Discuss different types of fire extinguishers and its uses in detail. **14**

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5. Discuss various kinds of probable injuries which may happen in a professional kitchen. Explain, how you shall handle the situation in the case of Burn with hot Fat ? **14**

Unit III

6. Discuss different types of Cereals which are used in Commercial Kitchen. **14**
7. Discuss different types of Vegetables and its uses with the help of suitable examples. **14**

Unit IV

8. Discuss different types of Milk Products used in professional kitchen. **14**
9. Classify Fat and oils on the basis of its origin and discuss its importance cooking. **14**

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