

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : I
SESSION : MO/18

SUBJECT: HM102 FOOD PRODUCTION FOUNDATION - I

TIME: 3:00 HRS.

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q.1(a) What is the role of a uniform in kitchen? [5]
Q.1(b) Define personal hygiene and explain its importance in the kitchen. [5]
- Q.2(a) What are the various parts of knife? Explain its uses with suitable diagram. [5]
Q.2(b) List the safety operating procedures of any five equipment. [5]
- Q.3(a) How do nutrients react to heat? [5]
Q.3(b) How are fruits classified? [5]
- Q.4(a) List the various methods of cooking and list down the classification also. [5]
Q.4(b) Explain convection. [5]
- Q.5(a) Describe different types of milk. [5]
Q.5(b) Examine the principles behind bread making. [5]

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