

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

CLASS: BHMCT  
BRANCH: HMCT

SEMESTER: I  
SESSION: MO/2018

SUBJECT: HM102 FOOD PRODUCTION FOUNDATION - I

TIME: 2 HOURS

FULL MARKS: 25

**INSTRUCTIONS:**

1. The total marks of the questions are 25.
  2. Candidates may attempt for all 25 marks.
  3. Before attempting the question paper, be sure that you have got the correct question paper.
  4. The missing data, if any, may be assumed suitably.
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- Q1. (a) Cite the levels of skills of chefs in kitchen. (CO 1, Level 1) [2]  
Q1. (b) Explain the attitude and behavior of a chef in the kitchen. (CO 1, Level 2) [3]
- Q2. (a) What do you understand by the word 'fine dining'? (CO 1, Level 2) [2]  
Q2. (b) Draw out a layout of classical kitchen brigade of a large hotel. (CO 1, Level 2) [3]
- Q3. (a) What is a capital expenditure? (CO 2, Level 1) [2]  
Q3. (b) What is the difference between induction and infrared cooking? (CO 2, Level 4) [3]
- Q4. (a) What do you understand by the term *mise en place*? (CO 2, Level 2) [2]  
Q4. (b) What is an incident report and how is it useful in the hotel? (CO 2, Level 3) [3]
- Q5. (a) Name two fruit vegetables. (CO 3, Level 1) [2]  
Q5. (b) How are the vegetables classified? (CO 3, Level 3) [3]

:::::: 10/10/2018 M :::::