

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: I
SESSION : MO/2019**

SUBJECT : HM102 FOOD PRODUCTION FOUNDATION I

TIME: 2.00 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) Describe the functions of storage area and Garde Manger. [2]
Q1 (b) Compare the three forms of organizational structure. [3]
- Q2 (a) Discuss the Modern Kitchen Brigade. [2]
Q2 (b) Classify kitchen layout and explain with diagram. [3]
- Q3 (a) Describe the following cooking appliances: [2]
Boiling tables, fryers
Q3 (b) Asses the benefits of kitchen equipment in context of energy efficiency, food decoration and hygiene. [3]
- Q4 (a) Differentiate the functioning of natural convection oven and forced air convection oven. [2]
Q4 (b) Classify knives and describe French knife with a well labeled diagram. [3]
- Q5 (a) Contrast surface ripened cheese and blue cheese. [2]
Q5 (b) Describe the steps of cheese making process. [3]

::: 15/10/2019 M :::