

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : I
SESSION : MO/19

SUBJECT: HM102 FOOD PRODUCTION FOUNDATION -I

TIME: 3 HOURS

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) Compare the organizational structure of Modern and Classical kitchen brigade. [5]
Q.1(b) Describe the duties and responsibilities of Chef de cuisine. [5]
- Q.2(a) Describe the following equipment- [5]
Planetary mixer, wet grinder, potato peeler, dough sheeter, bone saw machine
Q.2(b) Classify kitchen equipment based on sequence of operation in kitchen and explain cooking appliances. [5]
- Q.3(a) Differentiate between cereals and pulses, and briefly describe the commonly used cereals. [5]
Q.3(b) Classify vegetables and explain. [5]
- Q.4(a) Assess the following: [5]
1) approaches to deep fat frying
2) coatings for deep fat frying
Q.4(b) Describe the combination heat cooking methods. [5]
- Q.5(a) Contrast the functions of following ingredients in bread making: [5]
Flour, yeast, salt, water
Q.5(b) Classify flour and explain them. [5]

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