

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION MO/SP20\*\*)

CLASS: BHMCT  
BRANCH: HMCT

SEMESTER : I  
SESSION : MO/2022

TIME: 02 HOURS

SUBJECT: HM102 FOOD PRODUCTION FOUNDATION -I  
FULL MARKS: 25

**INSTRUCTIONS:**

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
  2. Attempt all questions.
  3. The missing data, if any, may be assumed suitably.
  4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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- Q.1(a) What are the basic forms of organizational structure? [2]  
Q.1(b) Draw the organizational chart of a classical kitchen brigade. [3]
- Q.2(a) Explain the duties and responsibilities of Executive Chef. [2]  
Q.2(b) Discuss the factors of kitchen layout. [3]
- Q.3(a) What is the importance of fuels? [2]  
Q.3(b) What are the types of fire extinguishers? Describe in detail. [3]
- Q.4(a) What are five types of cookware? [2]  
Q.4(b) What is a French knife called? Describe with diagram. [3]
- Q.5(a) Give four different types of Herbs and four types of spices used in Indian Food. [2]  
Q.5(b) Explain in brief various types of Milk and Milk Products available in local market. [3]

:::::: 17/01/2023 :::::M