

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

CLASS: BHMCT  
BRANCH: BHMCT

SEMESTER : I  
SESSION : MO/2022

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) Briefly discuss the duties and responsibilities of Executive chef. [5]  
Q.1(b) Why kitchen hygiene is necessary? [5]
- Q.2(a) Explain various types of milk: [5]  
Q.2(b) Service and Holding Equipment [5]
- Q.3(a) Write short notes on: (a) Breakfast cereals (b) Stages of cooking the sugar (c) Rendering of fat [5]  
(d) Classification of vegetables with two examples of each.  
Q.3(b) Explain the various types of fuels used in the kitchen. Give advantages and disadvantages of each. [5]
- Q.4(a) What are the principles of HACCP? [5]  
Q.4(b) What is cooking? With the help of diagram, classify wet and dry methods of cooking. [5]
- Q.5(a) Discuss the principles of baking. [5]  
Q.5(b) Name the types of oven used in bakery Industry? [5]

::::::16/03/2023::::::M