

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION MO/2023)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : I
SESSION : MO/2023

SUBJECT: HM102 FOOD PRODUCTION FOUNDATION -I

TIME: 02 Hours

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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		CO	BL
Q.1(a)	Explain the Island layout of kitchen.	[2] 1	2
Q.1(b)	Describe the three basic forms of organizational structures (hierarchical structure, team structure and network structure) in the context of kitchen.	[3] 1	2
Q.2(a)	Describe the five patterns of layout for workstations in kitchen.	[5] 1	2
Q.3(a)	Discuss the selection criteria of kitchen equipment.	[5] 2	2
Q.4(a)	What are French knives? Draw a well labelled diagram.	[2] 2	2
Q.4(b)	Compare the functioning of natural convection oven and forced convection oven.	[3] 2	4
Q.5(a)	Discuss milk and its processing operations.	[5] 3	2

.....16/10/2023.....