

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : 1ST
SESSION : MO/2024

SUBJECT: HM24102 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

		CO	BL
Q.1(a)	Describe the duties and responsibilities of Chef de partie.	[2]	1 2
Q.1(b)	Compare the Hierarchical and Team organizational structures in the context of kitchen organization.	[3]	1 4
Q.2(a)	Differentiate between parallel face to face and parallel back-to-back patterns of kitchen layout.	[2]	1 4
Q.2(b)	Discuss the aims and objectives of cooking.	[3]	1 2
Q.3(a)	Explain the functioning of natural convection oven.	[2]	2 2
Q.3(b)	Describe the benefits of using kitchen equipment.	[3]	2 2
Q.4(a)	Briefly explain the types of dishwashing equipment.	[2]	2 2
Q.4(b)	Describe the selection criteria of kitchen equipment.	[3]	2 2
Q.5(a)	Compare any two techniques involved in the process of Cheese making.	[2]	3 4
Q.5(b)	Discuss the steps in milk processing operations.	[3]	3 2

:::22/10/2024:::E