

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

**CLASS: BHM
BRANCH: HMCT**

**SEMESTER: I
SESSION: MO/2025**

SUBJECT: BH25101 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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		CO	BL
Q.1(a)	Discuss the attitude and behaviour required in a professional kitchen	[5]	1 ii
Q.1(b)	Draw the organization chart of the kitchen department of a five-star hotel.	[5]	1 vi
Q.2(a)	Differentiate between large (heavy-duty) and small (light-duty) kitchen equipment with examples.	[5]	2 iv
Q.2(b)	List and describe the different types of fire (A, B, C, D, and K).	[5]	2 iii
Q.3(a)	How are vegetables classified? Discuss the effects of heat on vegetables.	[5]	3 ii
Q.3(b)	Explain (any two): (a) Aims and objectives of cooking (b) Rancidity in fats and oils (c) Biological leavening/Raising agents (d) Uses of eggs in cookery and bakery.	[5]	3 ii
Q.4(a)	Write short notes on: i) Examples of dishes suitable for solar cooking ii) Steam cooking iii) Infrared cooking iv) How poaching preserves texture and nutrients. v) List popular dishes prepared by grilling.	[5]	4
Q.4(b)	Briefly explain the various methods of cooking.	[5]	4 ii
Q.5(a)	Name different flours and their uses.	[5]	5 i
Q.5(b)	List the common faults found in bread.	[5]	5 iii

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