

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

**CLASS: BHM
BRANCH: BHM**

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

SUBJECT: BH25101 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)	List the hygiene standards expected from the kitchen staff.	[2]	1
Q.1(b)	State the duties and responsibilities of a Sous Chef of a 5-star hotel.	[3]	1
Q.2(a)	What are the attitudes and behavior expected from a kitchen staff?	[2]	1
Q.2(b)	Draw the organization chart of the kitchen department of a five-star hotel.	[3]	1
Q.3(a)	What are the 3 category of kitchen tools equipment?	[2]	2
Q.3(b)	How do you take care of kitchen equipment?	[3]	2
Q.4(a)	What is the importance of fuels?	[2]	2
Q.4(b)	What are fire extinguishers used for?	[3]	2
Q.5(a)	List the various herbs used in Indian kitchen.	[2]	3
Q.5(b)	Discuss the Importance of spices in gastronomy.	[3]	3

:::::16/09/2025:::::E