

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION SP2023)

CLASS: BHMCT  
BRANCH: BHMCT

SEMESTER : II  
SESSION : SP/2023

SUBJECT: HM109 FOOD PRODUCTION FOUNDATION -II

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 factors to be considered while preparing a layout of a kitchen for a large hotel.	[2] 1	4
Q.1(b)	Draw the basic layout of receiving area of a hotel.	[3] 1	6
Q.2(a)	Explain the following terms: a)Pass window b)FIFO c)DRR d)BIN CARD	[2] 1	1
Q.2(b)	Draw the kitchen layout of a main hotel kitchen.	[3] 1	6
Q.3(a)	What do you understand by the term “Fond de Cuisine”? Explain the components of stock.	[2] 2	8
Q.3(b)	Write in detail about: Various thickening agents used in making sauces.	[3] 2	7
Q.4(a)	Mention five international soups with country of origin.	[2] 2	3
Q.4(b)	Classify soups in a chart form giving at least one example of each.	[3] 2	1
Q.5(a)	Draw a detailed structure of an egg and mark the parts.	[2] 3	5
Q.5(b)	Explain the uses of egg in cookery and bakery.	[3] 3	1

.....25/05/2023.....M