

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION SP/2025)

CLASS: BHMCT  
BRANCH: HMCT

SEMESTER : II  
SESSION : SP/2025

SUBJECT: HM24109 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)	Draw the kitchen layout of a main hotel kitchen.	[2] 1	1
Q.1(b)	List the various factors considered while planning a kitchen layout.	[3] 1	1
Q.2(a)	Draw the basic layout of receiving area of a hotel.	[2] 1	1
Q.2(b)	Describe the various sections of a five-star hotel kitchen.	[3] 1	2
Q.3(a)	What do you understand by the term "Fond de Cuisine"?	[2] 2	2
Q.3(b)	Explain the components of stock and list the precautions to be kept in mind for preparing a good stock.	[3] 2	2
Q.4(a)	Explain the thickening agents used in sauce.	[2] 2	2
Q.4(b)	Classify soup with examples.	[3] 2	3
Q.5(a)	With the help of a neat labelled diagram, explain the parts of an egg.	[2] 3	2
Q.5(b)	Give the uses of egg in cookery.	[3] 3	5

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