

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

CLASS: BHMCT  
BRANCH: HMCT

SEMESTER : II  
SESSION : SP/2025

SUBJECT: HM24109 FOOD PRODUCTION FOUNDATION - II

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)	Draw the kitchen layout of a main hotel kitchen.	[5]	2
Q.1(b)	List the various factors considered while planning a kitchen layout.	[5]	5
Q.2(a)	Define stocks. Explain the elements of stock. What are the care and precautions to be taken during the preparation and storage of stocks?	[5]	1
Q.2(b)	Classify soups with two examples of each type.	[5]	1
Q.3(a)	With the help of a labelled diagram, explain the structure and composition of an egg. List the uses of eggs in culinary preparations.	[5]	9
Q.3(b)	Write short notes on (a) Chuck (b) Rib eye steak (c) Gammon (d) Bacon (e) Lamb rack	[5]	9
Q.4(a)	Name and explain the different classical cuts of fish.	[5]	1
Q.4(b)	What are the quality points to be checked while selecting fish and shellfish?	[5]	5
Q.5(a)	List and explain the role of each ingredient in bakery.	[5]	1
Q.5(b)	Write short notes on (a) Short Crust Pastry (b) Laminated Pastry (c) Choux Pastry (d) yeast (e) Rancidity of fats	[5]	9

::::::26/04/2025::::::E