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Name.....

Reg. No.....

**FIRST SEMESTER (CUFYUGP) DEGREE EXAMINATION
NOVEMBER 2024**

Hotel Management and Catering Science

BHC 1CJ 101—BASICS IN FOOD PRODUCTION

(2024 Admission onwards)

Time : Two Hours

Maximum : 70 Marks

Section A*Answer all questions.**Each question carries 3 marks.**Ceiling 24 marks.*

1. Define the term hierarchy.
2. What do you mean by a coffee shop ?
3. What is part washing ?
4. How do you define menu ?
5. Write the process of creaming.
6. What do you mean by emulsifications ?
7. Define Binging.
8. What is called thickening agent ?
9. What is called boiling in cooking ?
10. Define Frying.

Section B*Answer all questions.**Each question carries 6 marks.**Ceiling 36 marks.*

11. List any *three* protective clothes and their uses.
12. Outline the details regarding setting up of a workstation.

Turn over

13. Mention some of the most common strenuous tasks in kitchen. Explain.
14. List the various kinds of chopping boards and their uses.
15. Write the duties and responsibilities of demi chef-de- party.
16. Write the uses of salt.
17. Explain the classes of professional cookery.
18. Write the history of French cuisine.

Section C

*Answer any **one** question.*

The question carries 10 marks.

19. What section does a Garde manger chef take care of and what is his/her job ?
20. Describe an oriental cooking range.

(1 × 10 = 10 marks)