



PBT-010-1041001 Seat No. _____

First Year B. H. T. M. (Sem. I) (CBCS) Examination

November / December - 2018

1.1 : Food and Beverages Production - I
(New Course)

Faculty Code : 010

Subject Code : 1041001

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks is 70.
(2) Attempt any five questions from Question 1 to Question 6.
(3) Question 7 to 9 are compulsory.
(4) The marks are assigned in front of the questions.

- 1** Classify the methods of cooking. Write in detail about the methods of cooking that use fat/oil as a medium of cooking, indicating advantages and disadvantages in each method. (Use relevant examples and diagrams wherever necessary). **8**
- 2** List the mother sauces through a diagrammatic representation and indicate the basic ingredients used in preparation of each mother sauce. Write the recipe of Hollandaise sauce. **8**
- 3** Define and classify stock. List the parts in stock preparation and indicate the ingredients in each part. Write the method of preparation for 1 litre Brown Stock. **8**
- 4** Describe any **two** briefly. **4×2=8**
(a) Pigments present in Fruits and Vegetables.
(b) Classification of Fruit.
(c) Classification of vegetables.
- 5** Define Food and Cuisine. List the factors affecting any cuisine. Explain in detail the various types of cuisines with relevant examples. **8**

6 Draw a neat diagram of classical and modern kitchen brigade. List the duties and responsibilities of Sous Chef in a modern hotel. 8

7 Complete the following blanks : (any five) 5×3=15

Sl. No.	Derivative Sauce	Name of the Mother Sauce	Ingredients
a	Soubise		
b	Diable		
c	Tartare		
d	Mousseline		
e	Supreme		
f	Barbecue		

8 Define the following terms in one sentence each : (any five) 5×1=5

- | | |
|--------------|---------------------|
| (a) Cocotte | (b) Poaching Liquor |
| (c) Scum | (d) Sur la plat |
| (e) Julienne | (f) Rotisseur |

9 Match the following : 10

Group A		Group B	
1	Jerusalem Artichoke	A	Protein of Flour
2	Coagulation	B	Chef Cap
3	Emulsification	C	Soup cook
4	5 degree C to 62 degree C	D	Chlorophyll
5	Toque Blanc	E	Mixing of 2 immiscible liquids under force
6	Chiffonade	F	Microwave cooking
7	Potager	G	Tuber
8	Gluten	H	Shrinkage of protein
9	Electromagnetic Waves	I	Danger zone of food
10	Spinach	J	Shredded leafy vegetables