BH-010-1201001   Seat No. _____

First Year Bachelor of Hotel & Tourism Management (Sem. I) (CBCS) Examination
March - 2021
(1.1) Food & Beverage Production - I
(New Course)

Faculty Code : 010
Subject Code : 1201001

Time : **3** Hours]   [Total Marks : **70**

Instructions : (1) The maximum marks are 70. All questions carry equal marks.

(2) The maximum marks are assigned in front of each question.

(3) Attempt any five questions.

1   Do as directed :   6+8=14

(a) Match the Following :   6×1=6

English Name		French Name
1 Executive Chef	A	Le Chef de Tourant
2 Pastry Cook	B	Le entremetier
3 Relief Cook	C	Le Communar
4 Vegetable Cook	D	Chef de Cuisine
5 Staff Cook	E	Le Chef Saucier
6 Sauce Cook	F	Le Pâtissier

(b) Fill in the Blanks :   8×1=8

(i) Gazpacho is a national soup of _____.

(ii) Temperature of Poaching is _____.

(iii) Small pieces of vegetables, fruit, cheese, etc. dipped in batter & deep fried _____.

(iv) Mayonnaise is an emulsion of_____ and _____.

(v) To heat the sugar until it turns dark brown is known as _____.

(vi) To color under a salamander or in the oven is known as _____.

(vii) Green leafy vegetables have a color pigment named _____.

(viii) Proteins solidifying after the application of heat is known as _____.

2 Write short notes on :   **6+8=14**

   (a) Any 2 out of the following in around 100 words   **2×3=6**
each :
      (i) Father of Modern Cookery and the changes he brought.
      (ii) Characteristics of Raising agent in cooking.
      (iii) Importance of cooking.
      (iv) Roasting.

   (b) Any 2 out of the following in around 150 words   **2×4=8**
each :
      (i) Classification of the sauce with diagram and 02 derivatives of each.
      (ii) Selection of vegetables.
      (iii) Structure of knife with proper labelling.
      (iv) Differentiation between Baking Powder & Baking Soda.
      (v) Nouvelle Cuisine.

3 Answer the following in detail :   **2×7=14**

   (a) What is Standard Recipe? What are the advantages of it? Give a format of standard recipe duly filled with recipe of 500ml Béchamel sauce.

   (b) Write a note on Aims and Objectives & importance of cooking.

4 Explain the following in detail :   **2×7=14**

   (a) The duties and responsibilities of chef Garde manger mentioning the sub section.

   (b) The methods of cooking based on the medium of Liquid.

5 Answer the following in detail :   **2×7=14**

   (a) Draw a neat sketch of egg and label it. What is blue ring? How and when it forms? How do you understand the quality of egg when it is broken and even unbroken or age?

   (b) What is saturated & unsaturated fat? Explain Hydrogenation with the help of diagram.

6 What is stock? Classify stocks. List different types of Stock with ingredients.

7 Write a note on co-ordination of kitchen department with the other departments of the hotel.

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