



Roll no.....

End Semester Examination, December 2024

B.H.M.C.T.-I

HOCT101-FOOD AND BEVERAGE PRODUCTION I

Time: 2.5 hrs.

Max Marks: **50**

Note: **All Questions are compulsory.**

Marks are indicated against each question.

PART-A

Q.1

(a) State True or False:

1. A courtboullion is used for poaching eggs.
2. Cheese sauce is a derivative of Béchamel sauce [CO-1] [L-1] **2**

(b) Fill in the blanks:

(i) Bunch of herbs and spices used in stocks soups and gravies

(ii) The correct culinary term for double boiler.....

[CO-1] [L-1] **2**

(c) State one function of each of the following:

(i) Paring knife

(ii) Spatula [CO-1] [L-2] **2**

(d) **Give the term used for the following:**

(i) "Small relishes or appetizers. Served as a first course meal.

(ii) A basic sauce, prepared with brown stock of roasted bones. [CO-1] [L-2] **2**

(e) Describe the following

a. Bouquet garni

b. Bain marie [CO-1] [L-] **2**

(f) Explain the role of commi chef [CO-1] [L-1] **2**

(g) Enlist large equipment used in kitchen any four. [CO-1] [L-1] **2**

2x5

PART-B

Q.2 Write a short note on usage and storage of eggs in professional kitchens. [CO-2] [L-1]

10

OR

Explain the mother sauces with 2 derivatives of each. [CO-2] [L-2] **10**

Q.3 What are the different methods of cooking elaborate with suitable example [CO-3]

[L-2] **10**

OR

Explain the partie system given by chef Escoffier. [CO-3] [L-2] **10**

Q.4 What do you understand by the term “stock”? Explain the components of stock and list the precautions to be kept in mind for preparing a good stock. [CO-4] [L-1] **10**

OR

- A. Enlist classification of vegetables.
- B. Write the recipe for preparing 4 portions of Minestrone soup. [CO- 4] [L-2] **10**

Q.5 Enlist the responsibilities of executive chef and draw a hierarchy chart of kitchen staff. [CO-5] [L-1] **10**

OR

- a) Describe various points a food handler needs to keep in mind for maintaining good personal hygiene.
- (b) Discuss the attitude and behavior required in a professional kitchen. [CO- 5] [L-2] **10**