

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)**

**B.Sc. (H. & H.A.) Sem-I : WINTER- 2022  
SUBJECT : BASIC INDIAN FOOD PRODUCTION**

Day : Monday

Time : 10:00 AM-12:30 PM

Date : 28-11-2022

**W-19847-2022**

Max. Marks : 60

**N.B.:**

- 1) All questions are **COMPULSORY**
- 2) Answers to Both the sections to be written in **SAME** answer booklet
- 3) Draw a labeled diagram **WHEREVER** necessary.

**SECTION – I**

**Q.1) Give the local equivalents of the following: (ANY SIX) (6 x 1 mark = 6 Marks)**

- |                 |                 |                |                    |
|-----------------|-----------------|----------------|--------------------|
| i) Bottle gourd | ii) Cauliflower | iii) Apple     | iv) Semolina       |
| v) Sesame seeds | vi) Groundnut   | vii) King Fish | viii) Kidney beans |

**Q.2) Attempt ANY THREE of the following: (3 x 4 mark = 12 Marks)**

- a) Discuss the importance and specific the role of the following parts of the kitchen uniform  
i) Chef      ii) Chef Coat      iii) Chef cap      iv) Apron  
Pants
- b) Explain the following terms used in Preparation of Ingredients:  
i) Refining      ii) Evaporation      iii) Grinding      iv) Folding
- c) Give the aims and objectives of cooking.
- d) List and explain four pots and pans used in the kitchen and give four uses each.

**Q.3) Attempt ANY THREE of the following: (3 x 4 mark = 12 Marks)**

- a) List down any four duties and responsibilities of Chef Garde Manger.
- b) Give the volume equivalents for the following:  
i) 1 cup fat      ii) 1 cup Curd      iii) 1 tsp oil      iv) 1 cup Buttermilk
- c) Explain the following cooking methods: Boiling and Steaming.
- d) Explain the use and care of the following kitchen equipment: Refrigerator

**SECTION - II**

**Q.4) Explain the following culinary terms (ANY SIX): (6 x 1 mark = 6 Marks)**

- |              |             |              |             |
|--------------|-------------|--------------|-------------|
| i) Do pyazaa | ii) Bhujjia | iii) Bhurta  | iv) Pakora  |
| v) Kadhi     | vi) Baghar  | vii) Foogath | viii) Barfi |

**Q.5) Attempt ANY THREE of the following: (3 x 4 mark = 12 Marks)**

- a) Discuss the following standards of professionalism in the kitchen  
i) Ability to work with people      ii) Good understanding of the basics.
- b) Give the weight equivalents for the following:  
i) Besan(1 heaped Tbsp)      ii) Brinjal (1 medium)      iii) Cumin powder(1 levelled tsp)  
iv) Peppercorn (5 no)      v) Bitter gourd 1med)      vi) Flour(1 levelled tbsp)  
vii) Ginger(1 inch piece)      viii) Baking powder (1tsp round)

**P.T.O.**

- c) Draw a neat chart showing the effects of acids and alkali on the color pigments of vegetables.
- d) Define standard recipe . Draw a sample layout of a standard recipe giving example of Cabbage Foogath for 4 portions.

**Q.6)** Attempt **ANY THREE** of the following : **(3 x 4 mark = 12 Marks)**

- a) List down four basic rules to be followed while Braising
- b) Give the effects of copper vessels on food
- c) Explain the following basic methods of pest control:
  - i) Eliminate harboring and breeding Places
  - ii) Eliminate food supplies
- d) List four uses of standard recipe.

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