

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (Hospitality and Catering Management) (Sem.-1)

FUNDAMENTALS OF FOOD PRODUCTION

Subject Code : BVHCM104-19

M.Code : 77140

Date of Examination: 25-06-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

1. Write briefly:

- a) Tilting pan
- b) Range hood
- c) Ice maker
- d) FIFO
- e) Uniform of a kitchen staff.
- f) Julienne
- g) Commisary
- h) Garde manager
- i) Sauté
- j) Mise-en-place

SECTION - B

2. What are the aims and objectives of cooking?
3. Write down any 5 use of equipment and their cleaning process.
4. How do you ensure effective communication with your kitchen staff?
5. Explain the importance of food storage and how to prevent cross contamination?
6. Draw a labelled diagram of Grade manager.

SECTION - C

7. Duties and responsibilities of executive chef. Explain.
8. Explain different methods of cooking.
9. '*Kitchen is the backbone of a hotel*'. Justify the statement.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.