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School of Hospitality
Bachelor of Hotel Management
Mid Term Examination - Nov 2023

Duration : 90 Minutes
Max Marks : 50

Sem I - I1UB104C - Foundation course in Food Production and Bakery I

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Explain the term hazard with suitable examples. K2 (2)
- 2) Define personal hygiene and five hygiene conditions must followed by the food handlers. K1 (3)
- 3) Outline various Moist heat cooking method and interpret any one with suitable examples. K2 (4)
- 4) Explain food poisoning, its symptoms and its causes. K2 (6)
- 5) Organize the steps being used in the preparation of brown stock. K3 (6)
- 6) Identify the role of soup in French classical cuisine and organize a neat model of its classification. K3 (9)
- 7) Analyze the advantages and disadvantages of various types of fuels used in the kitchen. K4 (8)
- 8) Analyze the dry heat and moist heat cooking methods? K4 (12)

OR

Examine various heat treatment processes used in food pasteurization to increase shelf life? K4 (12)