



# AJEENKYA

## D Y PATIL UNIVERSITY

### End Term Examination (Dec 2019)

**School: HOTEL MANAGEMENT**

**Program: BHM**

**Course: Basic Food Production-1**

**Course Code: HOM 101**

**Semester: I**

**Max Marks: 50**

**Duration: 120 Min**

Note: 1. Figures to the right indicates full marks.

**Q.1: Answer the following Terms:**

**[10 Marks]**

- 1] Basundi 2] Alu 3] Coriander 4] Dosa 5] Ghee
- 6] Kababs 7] Lime 8] Rasam 9] Turmeric 10] Panir

**Q.2: Answer the following short question:**

**[2 Marks Each] [Solve any 5]**

- 1] What is the definition of Cooking? Explain the advantages of cooking?
- 2] Write the names of small kitchen equipment's? [Give Six Names]
- 3] What is the personal hygiene?
- 4] Name the types of Indian basic gravy used in kitchen?
- 5] Write the detail recipe of white [kaju] gravy?
- 6] Write the names of big kitchen equipment's? [Give Six Names]
- 7] What is the first aid meaning & explain the first aid kits?

**Q.3: Answer the following questions:**

**[5 Marks Each] [Solve any 2]**

- 1] What are the aims & objectives of cooking?
- 2] Explain the attributes of culinary professional?
- 3] Draw the Classical Kitchen Brigade [hierarchy] for 5 star hotels?

**Q.4: Answer the following questions:**

**[5 Marks Each] [Solve any 2]**

- 1] Explain the Importance of Kitchen Uniform?
- 2] What are the duties of Executive Chef [Chef-de-Cuisine]?
- 3] Explain the types of Fuel used in Kitchen?

**Q.5: Answer the following questions:**

**[5 Marks Each] [Solve any 2]**

- 1] Draw the Kitchen layout of five star hotels?
- 2] Explain the Indian Spices names & write the uses of spices?
- 3] Write the detail recipe of Makhani [Tomato] Gravy?

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