



AJEENKYA D Y PATIL UNIVERSITY

End Term Exam (Dec 2018)

School: **OF HOTEL MANAGEMENT**

Program: **BSC-H&HA**

Course: **Basic Food Production-1** (Practical)

Course Code: **HOM101**

Semester: I

Max Marks: 50

Duration: 180 mins

Note: - All questions are compulsory.

Q.1: Kitchen Assessment?

[05 MARKS]

Q.2: Write down the plan of work for given Menu:

[10 MARKS]

Kanda Bhaji/Pakoda

Boiled Rice

Masala Dal

Potato Bhaji

Cucumber Raita

Chapati

Rabri/Rabadi

Q.3: Do the Food Preparation & Food Presentation of above menu? [20 MARKS]

Q.4: Viva [oral]?

[10 MARKS]

Q.5: Kitchen Grooming?

[05 MARKS]