



# AJEENKYA

## D Y PATIL UNIVERSITY

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### End Term Examination (December 2019)

School: Hotel Management      Program: BSc. Hospitality & Hotel Administration

Course: Basic Food Production-I

Course Code: HOM101

Semester: I

Max Marks: 50

Duration (Min): 120 min

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Q1 Answer the following. (Any 15)

12 Marks

- 1) What is personal hygiene?
- 2) Write any 2 uses of fruit juices in cooking?
- 3) Name any 2 oils used for cooking.
- 4) Name any 2 dishes with grilling method.
- 5) Name any 4 south Indian regional cuisines dishes.
- 6) What is radiation?
- 7) What is fuels?
- 8) What is first aid?
- 9) Name any 2 kitchen accidents.
- 10) Name any 4 items in first aid kit.
- 11) C.D.P.
- 12) What is texture of food?
- 13) Executive chef.

Q2 Write Short notes (Any 3)

15 Marks

- 1) Explain kitchen accidents with example.
- 2) Explain Attributes of kitchen personnel.
- 3) Write short note on inter departmental coordination in hotel.( any 2)
- 4) Explain-Personal Hygiene and its importance in detail.

Q3 Write Short notes (Any 3)

15 Marks

- 1) **Classify kitchen equipment's with examples.**
- 2) Short note- Attributes of kitchen personnel.
- 3) Write short – fuels used for cooking.
- 4) Explain moist heat cooking methods in details.

Q4 Explain kitchen bridged in detail

8 Marks

\*\*\*\*\* ALL THE BEST\*\*\*\*\*