



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examinations (December 2018)

School: Hotel Management

Program: Bachelor of Hotel Management

Course: Basic Food Production-I (Theory)

Course Code: HOM101

Semester: I

Max Marks: 50

Duration (mins): 120 Mins

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

Q.1: Answer the following objectives:

[10 Marks]

- | | |
|--------------------|------------------|
| 1] Onions | A] Band-gobi |
| 2] Cabbage | B] Mattar |
| 3] Carrot | C] Phool-gobi |
| 4] Cauliflower | D] Gajar |
| 5] Green Peas | E] Pyaz |
| 6] Apple | F] Channa Dal |
| 7] Cinnamon | G] Seb |
| 8] Bengal gram | H] Dalchini |
| 9] Dry Ginger | I] Til |
| 10] Gingelly seeds | J] Sunth [Sonth] |

Q.2: Answer the following short question: [Solve any 5]

[10 Marks]

- 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 [Solve any 2]

[10 Marks]

- 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: [Solve any 2]

[10 Marks]

- 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 [Solve any 2]

[10 Marks]

- 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?
