

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC121/2025/BHMCT_SEM2_Revised

FYBHMCT (Second Semester) Examination, 2025

BHC121 - FOOD PRODUCTION I

(Rev.2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- | | |
|--------------------|-------|
| A) Fond | [1] |
| B) Aspic | [1] |
| C) French Trimming | [1] |
| D) Deglazing | [1] |
| E) Rigor Mortis | [1] |

Q2. Define the term stock. State the important points of care and precaution to be taken during the preparation of stock. [5]

Q3. Elaborate the concept of Thin Soups & Explain the process of Consommé Clarification. [5]

Q4. Define the concept of Food Textures. Enlist & explain any 4 desirable food textures [5]

Q5. Enlist 04 prime meat cuts obtained from Lamb & State points taken into consideration while selecting good quality meat. [5]

Q6. Enlist & explain various points to be remembered for the Selection & Storage of all types of poultry and game [5]

Q7. Enlist & Elaborate various Thickening Agents used for Sauce Making. [5]
