

Total No. of Questions – 7]

[Total No. of Printed Pages –1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/HMC114/2025/BHMCT\_SEMI

FYBHMCT (First Semester) Examination, 2025

HMC114 - PRINCIPLES OF FOOD PRODUCTION

(2025 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.*

**Q.1** *Explain the terms :*

- |                     |     |
|---------------------|-----|
| A) Roasting         | [1] |
| B) Snacks           | [1] |
| C) Personal Hygiene | [1] |
| D) Hydrogenation    | [1] |
| E) Microwave        | [1] |

**Q.2.** Explain the Indian wet masalas & dry masalas. [5]

**Q.3.** What is the importance of kitchen organization? [5]

**Q.4.** What are the professional attributes of a Chef of five-star hotels? [5]

**Q.5.** Write sugar cooking stages & their culinary uses. [5]

**Q.6.** Classify the cooking methods & write examples. [5]

**Q.7.** Discuss the selection criteria for equipment [5]

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