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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/HSMM111/2025/BSCHS\_SEM1

FYBSCHS (First Semester) Examination, 2025

HSMM111 PRINCIPLES OF FOOD PRODUCTION

(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*.

Q.1 *Explain the terms :*

- |               |     |
|---------------|-----|
| A) Sous Chef  | [1] |
| B) Stewing    | [1] |
| C) Cereals    | [1] |
| D) Convection | [1] |
| E) Julienne   | [1] |

Q.2. Explain any 5 Pre-preparation methods (Mise-en-place). [5]

Q.3. Write any 2 Fat-based cooking methods in details. [5]

Q.4. Describe any 5 dairy products used in a kitchen with its application. [5]

Q.5. Write a short note on the liaison between the Kitchen and the Stores/Purchases departments. [5]

Q.6. Explain the roles of the Saucier and the Garde Manger in the kitchen hierarch. [5]

Q.7. Explain Braising & Shallow frying. [5]

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