

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC121/2026/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2026

BHC121 - FOOD PRODUCTION I

(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.

Q1. Explain the terms :

- A) Chowder [1]
- B) Roaster [1]
- C) Emulsification [1]
- D) Jus lié [1]
- E) Marbling [1]

Q2. Which factors determine the quality of meat? [5]

Q3. List any five consommés with their garnishes. [5]

Q4. Enlist any five types of textures with examples. [5]

Q5. What points will you observe when selecting fresh poultry? [5]

Q6. Classify sauces with neat chart. [5]

Q7. What care is to be taken while storing stocks? [5]
