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Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM111/2026/BSCHS_SEM1

FYBSCHS (First Semester) Examination, 2026

HSMM111 - 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.

Q1. Explain the terms :

- A) Jardinière [1]
- B) Braising [1]
- C) Blind baking [1]
- D) Rotisserie [1]
- E) Paring knife [1]

Q2. Enlist the parts of a knife with a neat labelled diagram. [5]

Q3. Explain Kitchen liaisoning with any two hotel departments. [5]

Q4. Explain the following two methods of cooking in detail: Microwave cooking and Solar cooking. [5]

Q5. Explain the factors considered while purchasing equipment. [5]

Q6. Explain in detail any 5 dairy products used in the kitchen [5]

Q7. Explain the various stages of sugar cookery with the help of table stating the stage, temperature and its culinary use [5]
