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Reg. No.....

Name.....

**BACHELOR OF HOTEL MANAGEMENT DEGREE
EXAMINATION, JANUARY 2026**

First Semester

BASICS OF FOOD PRODUCTION—I

(2017–2019 Admissions – Supplementary/2014–2016 Admissions – Mercy Chance)

Time : Three Hours

Maximum Marks : 80

Part A

*Answer **all** the questions.
Each question carries 1 mark.*

Explain the following terms :

- | | |
|-------------------|---------------------|
| 1. Augratin. | 2. Beurre. |
| 3. Sterilization. | 4. Broiling. |
| 5. Cheese. | 6. 4 citrus fruits. |
| 7. Consomme. | 8. Chouder. |
| 9. Demi-glace. | 10. Zuppa. |

(10 × 1 = 10)

Part B

*Answer any **eight** questions.
Each question carries 2 marks.*

11. Who laid the foundation of Nouvelle cuisine ?
12. What is fusion cuisine ?
13. What are the commodities used in kitchen ?
14. Classify frying with example.
15. What is minerals ?
16. What is convection ?
17. What is Garnish ?
18. What is Broth ?
19. Write short notes on care of equipments.
20. Classify stock.

Turn over





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21. Write short notes on still rooms.
22. List out any four international cuisine.

(8 × 2 = 16)

Part C

*Answer any **six** questions.
Each question carries 4 marks.*

23. Differentiate between Nouvelle cuisine Vs. Cuisine minceur.
24. What are the 7 important spices used in Indian cuisine ?
25. Classify dairy products with example.
26. Write short notes on microwave cooking.
27. Write short notes on effects of heat on food.
28. What is vitamins ? What are the effects of cooking ?
29. What is stock ? Classify with example.
30. List 10 international soup with its origin.
31. Write short notes on holding utensils.

(6 × 4 = 24)

Part D

*Answer any **two** questions.
Each question carries 15 marks.*

Explain in detail :

32. Define cooking. Discuss the principles of cooking.
33. Define Fat. Classify with suitable examples.
34. Classify and explain Indian gravies.
35. Define equipments. Classify with suitable examples.

(2 × 15 = 30)

