

**BACHELOR IN HOTEL MANAGEMENT**

**Term-End Examination**

**December, 2013**

**BHY-021 : BASIC FOOD PRODUCTION**

*Time : 3 hours*

*Maximum Marks : 100*

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**Note :** *Attempt any five questions. All questions carry equal marks.*

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1. Write an essay on 'Cookery Practices in Hotel Industry in India'. 20
  
2. Write Notes on 20
  - (a) Organisation Structure of Kitchen Brigade of a Medium Hotel.
  - (b) Duties of Sous Chef.
  
3. Write in short about : 5x4=20
  - (a) Manual Equipments in Kitchen.
  - (b) Basic Kitchen Knives and their uses.
  - (c) Care and usage of Electric Equipment in Kitchen.
  - (d) Mechanical Equipments used in Kitchen.
  
4. Write a detailed note on 'Kitchen Tools and Equipments'. 20
  
5. What are the various methods of cooking? Explain in detail with special emphasis on Cooking with Moisture. 20

6. Write short notes on : 5x4=20
- (a) Pre-Preparation steps in Kitchen
  - (b) Stewing
  - (c) Girdling
  - (d) Baking
7. Write in detail about : 20
- (a) Herbs and Spices
  - (b) Common Nuts used in Cookery
  - (c) Fruits and Vegetables used in Cookery
  - (d) Eggs and Their classification
8. A Journalist, who is having a keen interest in Kitchen, has approached you, for your contribution to Newspaper about Butchery in Hotel Kitchen. He is keen to know about 'Cuts of Lamb and their uses.' Explain in view of above the various types, classification, selection procedure and cuts of Lamb & their uses in Hotel Kitchen. 20
9. Write notes on : 20
- (a) Sauces, Classification and Uses.
  - (b) Methods of preparation of making 1 Lt Bechamel Sauce.
10. Write an essay on 'International Soups and Their Distinctive Features'. 20
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