

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**December, 2013**

**BHY-032 : QUANTITY FOOD PRODUCTION  
TECHNIQUES**

*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. Name ten quantity food production equipments along with their manufacturers. What care and precautions are required in the maintenance of any two of them ? **20**
2. Differentiate between masalas in North Indian and South Indian Cuisines. Name any four masalas and give a brief composition of them. **20**
3. What are the distinct features of 'Gujarati Cuisine' ? Name any five Gujarati dishes and describe them each in about 3 to 4 lines. **20**
4. Compare Hyderabadi and Mughlai Cuisines. Highlight their similarities and differences. **20**
5. Name ten Indian sweets, stating their origin states. Give description of above sweets in 2-3 lines each. **20**

6. What are the different types of Tandoors available in the market ? Write in detail the manufacturing of Tandoors. 20
7. List down the ingredients used in the preparation of breads. Discuss their role in bread production. 20
8. What are the various types of icings used to decorate cakes? Write down the recipe of any of the two icing ? 20
9. Write notes (any two) : 2x10=20
- (a) Types of Sugar and Cooking Temperatures.
  - (b) Cookies.
  - (c) Cake Faults.
10. Write notes on : 20
- (a) Bengali Cuisine.
  - (b) Keralalite Food.
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