

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**December, 2013**

00040

**BHY-043 : ADVANCED FOOD PRODUCTION**

*Time : 3 hours*

*Maximum Marks : 100*

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

1. Discuss the importance of standardized recipes in food establishment. Draw its format and give one example. 20
2. Define Aspic. How is aspic prepared and applied on cold food products ? What are various types of aspic ? 20
3. Name any ten varieties of sausages giving a brief description of each. 20
4. Classify horsd'oeuvres. Differentiate them and write down at least five examples from each classification. 20
5. Differentiate between cures and marinades. What are the different types of brines used in preserving food ? 20

6. Give a kitchen layout for a 80 cover Indian speciality restaurant. State assumptions and reasonings. 20
7. Write notes on (**any two**) : 20
- (a) Food Production Yield.
  - (b) Periodic Maintenance under Kitchen Stewarding.
  - (c) Food Cost.
8. Discuss in detail the different types of detergents and chemicals used by kitchen stewarding department. 20
9. Differentiate between Ham and Bacon. Write in detail the processing and uses of any one of them. 20
10. Write notes on : 20
- (a) Sandwiches
  - (b) Forcemeats
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