

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2013

**BHY-049 : SPECIALIZATION IN FOOD
PRODUCTION MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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

1. Discuss the changes, modern equipments have brought in the working of the Food Production areas. 20
2. Classify and differentiate appetizers. List down any ten appetizers and give a brief explanation of each. 20
3. Give basic composition of savoury mousses. Write in detail the preparation and lining of moulds in mousses. 20
4. What are Pâte' ? List five types of Pâte'. Write down the recipe of Pâte' Maison. 20
5. Differentiate between galantine and ballontines. Give a detailed description of preparation of a chicken galantine. 20

6. What are food additive ? Write down the types used in preparing forcemeats . Classify food additives with two examples of each. 20
7. Write short notes on **any two** : 2x10=20
(a) Classical appetizers
(b) Bleaching agents in foods
(c) Truffles
8. Write a detailed note on sweetening and colouring agents used in foods. 20
9. Write down names of ten Hot and Cold appetizers each and describe each in a line or two. 20
10. Write notes on : 2x10=20
(a) Anti caking agents
(b) Colouring agents
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