

BACHELOR IN HOTEL MANAGEMENT

Term-End Examination

December, 2012

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

1. Explain the duties and responsibilities of : **10+10**
 - (a) Executive chef
 - (b) Chef de Partie

2. What are basic knife skills required for the kitchen staff ? Explain in detail. **20**

3. (a) Explain various cuts of vegetables and their uses. **10+10**
(b) Explain preparation of fruits

4. Classify Fish with examples. Elaborate on the selection procedures of fish. **10+10**

5. Explain briefly : 10+10
(a) Dairy products
(b) Common nuts used in cookery
6. Draw a neat diagram to explain different methods of cooking. Give examples also. 20
7. What is a 'sauce' ? Name basic sauces. Explain in detail the finishing of sauces. 5+15
8. Discuss the role and importance of egg in modern cookery. Also explain the selection procedure and grading of eggs. 20
9. What is a 'stock' ? Classify stocks and write down the uses of stocks also. 20
10. Explain the following terms (*any four*) : 5x4=20
(a) Braising
(b) Duxelle
(c) Curing
(d) Jardiniere
(e) Roasting
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