

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2012

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

00167

Time : 3 hours

Maximum Marks : 100

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

1. Write an essay on 'Quantity Food Production'. 20
2. Write notes on :
 - (a) Commercial Quantity Food Production. 20
 - (b) Institutional Quantity Food Production.
3. What are the various basic masalas used in Indian Cookery ? Explain in detail about any ten. 20
4. Write notes on :
 - (a) Thickening Agents 20
 - (b) Gujarati Cuisine
5. Explain the significant features of Cuisine of Tamil Nadu along with recipe of any three dishes of Tamil food. 20

6. Write in detail about food from Karnataka and Food of Hyderabad. 20
7. Write notes on : 20
- (a) Role of important ingredients in Baking
 - (b) Methods of cake making
8. Write in detail about : 20
- (a) Different types of Breads
 - (b) Recipe Balancing
9. Write notes on : 20
- (a) Biscuits
 - (b) Types of Icings
10. Write an essay on 'Confectionary and its significance in food'. 20
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