

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

00311

December, 2014

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

1. Classify sauces in a tabular form. What precautions need to be taken during the preparation of Mayonnaise Sauce ? 10+10

2. Define stocks. What are the elements of stock ?
Write the recipe of 1 litre of fish stock. 2+3+15

3. With the help of a neat diagram, explain the cuts of veal. 20

4. Define cooking. What are the aims and objectives of cooking ? Give suitable examples. 5+15

5. Classify fish giving at least two examples of each classification. How will you select shellfish for your kitchen ? 10+10

6. List ten large kitchen equipments. Explain in detail the care to be taken while handling any one of them. 10+10
7. Explain briefly on the following : 4×5=20
- (a) Yeast
 - (b) Grading of Eggs
 - (c) Bacon
 - (d) Thickening Agents
8. (a) Classify fruits with examples. 10
- (b) List five classical cuts of vegetables, explaining each in brief. 10
9. With the help of a neat diagram, explain the cuts of pork. State the uses of each cut. 15+5
10. Write the hierarchy of a three-star hotel kitchen. List the duties and responsibilities of an Executive Chef. 10+10
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