

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

00461

December, 2014

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

Time : 3 hours

Maximum Marks : 100

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

1. List the equipments used in quantity food production. What care and maintenance is required for the equipments? 20

2. What is the role of thickening agents in quantity food production ? Mention the different types of thickening agents and explain them in brief. 20

3. What are the South Indian Basic Masalas ? Classify them on the basis of availability in regional areas. 20

4. What are the different bread-making methods ? List the various bread faults along with their remedies. 20

5. Write short notes on the following : $2 \times 10 = 20$
- (a) Role of basic ingredients in Bakery
 - (b) Chettinad Cuisine
6. Write the significant features of North Indian Cuisine. How has it influenced Indian Cuisine over the years ? 20
7. List the various kinds of sweeteners used in Confectionery. What is invert sugar and what are its uses ? 20
8. Write short notes on any *two* of the following : $2 \times 10 = 20$
- (a) Methods of cake-making
 - (b) Cookies and Biscuits
 - (c) Marzipan
9. Write down an essay on 'Indian Regional Cuisine'. 20
10. What are the different types of Icings ? Mention their uses with examples. 20
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