

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt *any five* questions.

(ii) *All* questions carry *equal* marks.

1. Classify methods of cooking with diagram. 20
Explain the principles of cooking for any two methods in detail.
2. Discuss the duties and responsibilities of a Sous Chef and Chef de Partie of a large hotel ? 10+10=20
3. Classify kitchen equipments with examples. 20
Explain in detail the care and maintenance of any two of them.
4. Elucidate with example any ten culinary terms used in western cuisine. 20
5. Define stocks. State the uses of stocks. What are the points to be kept in mind for the proper preparation and storage of stocks. 20

6. Classify cheese giving suitable examples. Explain the process of manufacturing cheese. 20
7. Write short notes on : 4x5=20
- (a) Aims of Soup Making
 - (b) Basic Knife Skills
 - (c) Ham and Bacon
 - (d) Classification of vegetables
8. Write short notes on : 4x5=20
- (a) Types of Cereals
 - (b) Blanching
 - (c) Rectification of curdled mayonnaise
 - (d) Chef de Partie
9. Explain diagramitically the structure and composition of egg. State the uses of eggs in cookery. 20
10. Classify fish in a chart form. Give examples of each classification. List the various classical cuts of fish and explain each in one or two lines. 20
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