

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

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

Time : 3 hours

Maximum Marks : 100

Note : *Attempt **any five** questions.*

*All questions carry **equal** marks.*

-
1. What do you understand by thickening agent ? 20
Enlist different types of thickening agents used in Indian cuisine.
 2. What are the silent feature of Airline catering ? 20
Explain with examples.
 3. Write notes on the given cuisine with suitable examples of Dishes (**any 2**) : 10x2=20
 - (a) Bengali cuisine
 - (b) Hyderabadi cuisine
 - (c) Punjabi cuisine
 4. Write a detailed note on topic "Quantity Food Production". Modern trends and techniques. 20
 5. Write notes on (**any 2**) : 10x2=20
 - (a) Institutional catering
 - (b) Mughlai food
 - (c) Gujrati snacks

6. Explain the significant features of Tamil Nadu cuisine along with the signature dishes of that region. 20
7. Write notes on : 10x2=20
(a) Role of Important ingredients in Baking.
(b) Bread making methods.
8. Explain the function of sugar in confectionery with different types of sugar used. What are the different stages of sugar cooking. 20
9. Explain different types of Lungs with recipe. 20
10. Write in detail about : 20
(a) Yeast.
(b) Bread improvers.
-