

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

BHY-043 : ADVANCED FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

- Note :**
- (i) Attempt **any five** questions.
 - (ii) All questions carry **equal** marks.

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1. What is Larder ? Explain different equipment used in larder. **20**
 2. What are the 3 basic steps in the preparation of forcemeat ? What are the precautions to be taken while handling and storage of forcemeat ? **20**
 3. What are hors d'oeuvres ? What are the different occasions on which hors d'oeuvres can be served ? Describe finger foods and canapes. **20**
 4. What is Kitchen Management ? Explain various control devices in the kitchen. **20**
 5. Write in detail about the various steps involved in kitchen closing. **20**
 6. Explain different parts of a sandwich. Write about different types of sandwiches and sandwich dressings. **20**

7. Explain in detail about different types of maintenance schedules used in hotels. 20
8. Write notes on : 10x2=20
- (a) Different types of storage used in hotels.
 - (b) Points to be considered in designing kitchen of a 5 star hotel.
9. Differentiate between : (Any two) 10x2=20
- (a) Bacon and Gammon
 - (b) Mousse and Mousseline
 - (c) Brines and Cures
10. What are Sausages ? Explain the processing of different types of casings in the preparation of sausages. 20
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