

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

**BHY-049 : SPECIALIZATION IN FOOD
PRODUCTION MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt *five* questions in *all*.
(ii) *All* questions carry *equal* marks.

1. "Modern Kitchen Equipments have revolutionized cooking". Justify the statement. 20
2. How are truffles different from mushrooms? How are they used in cookery? Enumerate different types of edible truffles available in the market. 20
3. What are food preservatives? Classify them. How are they used in foods? 20
4. Differentiate between Pâte and Terrines. Explain in detail the procedure for making a pâte. 20
5. Discuss the role of Nutritional Supplements in food industry. Are there any deteriorious side effects of taking them? 20

6. Explain the following : 2x10=20
(a) Ballontines
(b) Bleaching agents
7. What are food flavours ? Classify different 20
flavours present in foods.
8. Explain the following **any two** : 2x10=20
(a) Savoury Mousses.
(b) Capital Equipments.
(c) Food thickness.
9. Classify appetizers. What are canapes ? How 20
are canapes prepared and served ?
10. What type of forcemeat is used in the preparation 20
of galantine ? How are galantines cooked and
decorated ?
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