

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**December, 2016**

**BHY-043 : ADVANCED FOOD PRODUCTION**

*Time : 3 hours*

*Maximum Marks : 100*

*Note : Attempt any five questions.*

1. (a) Define food cost. 3+5+2+10  
(b) State its importance.  
(c) Write formula of food cost percentage.  
(d) Give yield percentage of any ten vegetables.
2. (a) Explain Pate' and Terrines. 10+10  
(b) Write the recipe of Pate'.
3. (a) Explain different parts of sausage. 10+10  
(b) Enumerate different types of casings used.
4. Define Aspic. How is it prepared ? What are various types of aspic ? 20
5. What are the points to be kept in mind while planning a commercial Kitchen ? 20
6. Define Hors d'oeuvres. Classify them and give five examples of Deluxe hors d'oeuvres. 20

7. Write notes on : 20  
(a) Sandwiches  
(b) Marinades
8. (a) Explain the processing of ham. 20  
(b) What are different parts of sandwiches ?
9. Explain in detail the various storage procedure and temperatures of food items. 20
10. (a) Explain the importance of Kitchen hygiene and sanitation. 10  
(b) What do you understand by upkeep of Kitchen equipment ? 10
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