

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

December, 2017

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

(ii) *All questions carry equal marks.*

1. Draw the organization chart of a kitchen in a Five Star hotel. Explain in detail the role of the Sous Chef in a luxury hotel. 20
2. Classify vegetables in a tabular form with suitable examples of each. Explain five classical cuts of vegetables. 20
3. Define Stocks. List the elements of a stock. What are the precautions to be taken while preparing stocks ? 20
4. Define and explain the various methods of cooking. Elaborate on the aims and objectives of cooking with examples. 20
5. Draw a neat diagram, explain the composition and structure of an egg. List various uses of eggs in Food Production. 20

6. Draw a neat labelled diagram of different cuts of Lamb. Briefly explain the uses of each cut. 20
7. Differentiate between : 4x5=20
- (a) Boiling and Poaching
 - (b) Frying and Baking
 - (c) Tournedo and Chateaubriand
 - (d) Ham and Bacon
8. Write notes on : 2x10=20
- (a) Types of dairy products used in cooking.
 - (b) Precautions and maintenance of kitchen equipments.
9. Classify fish with examples in accordance to physical structure. Explain the selection criteria for fish according to method of cooking. 20
10. What are the characteristics of a good sauce ? 20
Write recipe of one litre of Hollandaise sauce.
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