

00354

**BACHELOR IN HOTEL MANAGEMENT  
(BIHM)**

**Term-End Examination**

**December, 2017**

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

*Time : 3 hours*

*Maximum Marks : 100*

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

*(ii) All questions carry equal marks.*

1. Discuss in detail the various kitchen equipments used in Quantity food cooking. 20
2. What is the difference in the method of usage of dry and wet masalas ? How would you prepare coconut paste ? 20
3. Differentiate between a gravy and curry. What are the thickening agents used in white gravy ? 20
4. Write a detailed note on Industrial Catering. 20
5. Discuss various methods of cooking, giving suitable examples. 20

6. Write notes on (any two) : 10+10  
(a) Cake faults  
(b) Yeast  
(c) Principles of baking
7. Write a note on different types of cake making 20  
methods. Write down the recipe of fruit cake.
8. Write detailed notes on (any two) : 10+10  
(a) Various ways of mixing bread  
(b) The role of water in bread making  
(c) Icing methods
9. What is the concept of Kashmiri Cuisine? Discuss 20  
any four speciality dishes from Kashmiri Cuisine.
10. Write notes on (any two) : 10+10  
(a) Punjabi Cuisine  
(b) Hyderabadi Cuisine  
(c) Rajasthani Cuisine
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