

**BACHELOR IN HOTEL MANAGEMENT**

**Term-End Examination**

**June, 2013**

**BHY-021 : BASIC FOOD PRODUCTION**

*Time : 3 hours*

*Maximum Marks : 100*

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*Note : Attempt any five questions. All questions carry equal marks.*

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1. Write an essay on 'Aims and Objectives of Cooking Food'. 20
2. Write Notes on : 20
  - (a) Kitchen Brigade of a Huge Hotel
  - (b) Duties of Executive Chef
3. Write in short about : 5x4=20
  - (a) Kitchen Tools
  - (b) Various Types of Knives used in Kitchen
  - (c) Care and handling of Electric Equipment in Kitchen
  - (d) Refrigeration Equipments used in Kitchen
4. Write a detailed note on 'Kitchen Equipments, Classification, Care and Maintenance'. 20

5. Enlist the significant methods in cooking of Food with special emphasis on Cooking with Fat. 20
6. Write short notes on : 5x4=20
- (a) Cuts of Vegetables
  - (b) Marinating
  - (c) Blanching
  - (d) Sieving
7. Write in detail about : 20
- (a) Types of Cereals and Pulses
  - (b) Spices and Condiments
  - (c) Dairy products
  - (d) Steak
8. A home maker, who is having a keen interest in Kitchen, has approached you, for your advice about Butchery in Hotel Kitchen. She is keen to know about 'Eggs and Fishes'. Explain in view of above the types, classification, selection procedure and cuts of Eggs and Fishes practised in Hotel discussing the grading of eggs. 20
9. Write notes on : 20
- (a) Stocks, Classification and Uses
  - (b) Method of preparation of making one litre Brown Stock
10. Write an essay on 'Soups - Their Classification and Distinctive Features'. 20
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