

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2013**

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

*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 'Quantity Food Production :  
Relevance in Modern Era' 20
  
2. Write Notes on 20
  - (a) Equipments used in Quantity Cooking
  - (b) Contemporary Trends in Quantity Food  
Production
  
3. Write in short about (*any two*): 10x2=20
  - (a) Awadhi Food
  - (b) Food of Punjab
  - (c) Kashmiri Masalas
  - (d) Mughali Food
  
4. Write a detailed note on 'Cuisine of North India' 20

5. Enlist the significant features of Cuisine of South India with special emphasis on Spices. 20
6. Write short notes on (*any two*) : 10x2=20
- (a) Chettiand Cuisine
  - (b) Kannad Food
  - (c) Mangolarian Food
  - (d) Delicacies of Hyderabad
7. Write in detail about : 20
- (a) Principles of baking
  - (b) Common faults and their Remedies in cake Making
8. A school student, who has appeared for 10+2 exams, has approached you, for your advice about careers in hospitality. The candidate is keen to know about 'Bakery'. Explain in view of above the role and personality traits of a Baker in a Hotel discussing its significance in International Hotels. 20
9. Write in detail about (*any two*) : 20
- (a) Marzipans
  - (b) Cookies
  - (c) Icings

10. Elaborate on the following text 'Confectionery is the set of food items that are rich in sugar and often referred to as a confection. Modern usage may include substances rich in artificial sweeteners as well. The word candy (North America), sweets (UK and Ireland) and lollies (Australia and New Zealand) are also used for the extensive variety of confectionery.'..... 20
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