

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2013

**BHY-049 : SPECIALIZATION IN FOOD
PRODUCTION MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

Note : Attempt five questions in all. All questions carry equal marks.

1. Name ten large modern kitchen equipments and describe the working of any two of them in detail. **20**
2. Name any ten classical appetizers and write recipes of any two of them in detail. **20**
3. Differentiate between Mousse and Mousselines. What are their types and give the basic preparation of a mousse ? **20**
4. What are truffles ? Discuss their importance, cultivation, harvesting and types in detail. **20**
5. What are pâtè and terrines ? How are pâté prepared ? Give example of one of its types. **20**

6. What are nutritional supplements ? Discuss their importance in modern foods. Give suitable examples along with their usage. 20
7. Write notes on *any two* : 2x10=20
- (a) Ballotines
 - (b) Flavouring agents
 - (c) Food Thickeners
8. Classify food preservatives. What are their types ? Write examples and usage of food preservatives. 20
9. Write in detail the care and maintenance of five specialized kitchen equipments. 20
10. Write notes on : 2x10=20
- (a) Gallontines
 - (b) Food Essences
-