

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

June, 2014

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

1. Explain in detail about Organisation Structure of Kitchen in Five Star Hotel. 20

2. Write notes on : 20
 - (a) Duties and Responsibilities of Sous Chef
 - (b) Write any ten Culinary Terms and their example.

3. Write in short about : 5x4=20
 - (a) Knives
 - (b) Mechanical Equipments in Kitchen
 - (c) Electric Food Pre-Preparation equipments
 - (d) Types of burners

4. Write a detailed note on 'Applications of various Kitchen Equipments'. Also mention about their care and maintenance. 20

5. Enlist the methods of cooking with fat and moisture giving example and brief description of each method. 20

6. Write notes on : 5x4=20
(a) Cuts of Vegetables
(b) Marinating
(c) Cuts of Potato
(d) Tandoor
7. Write in detail about : 20
(a) Classification of Cereals and Pulses with use in kitchen.
(b) Herbs, Spices and Condiments with examples.
8. Write in detail about : 20
(a) Classification of Meat, Selection Procedure and Uses of Meat in Cookery.
(b) Poultry Products, Types and Uses.
9. Write in detail about any five International Soups with cooking method of each. 20
10. Write in detail about : 20
(a) Classification of Soups.
(b) Derivatives of Mother Sauces with example of three derivatives of each mother sauce.
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