

00200 BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. Explain in detail with suitable examples the aims and objectives of cooking. 20
2. What do you understand by the term 'Kitchen Brigade' ? Give the kitchen staffing for a three star hotel in India. 20
3. Explain in detail the safety precautions to be followed in kitchens for handling of various knives and electric equipments. 20
4. Elucidate the duties and responsibilities of 'Chef de Cuisine' (Executive Chef) in a five star hotel in India. 20
5. Define and classify stocks. Write complete recipe for making one litre of fish stock. 20
6. Write ten varieties of cheese with their country of origin. Elaborate on storage of cheese and its uses in cooking. 20

7. Differentiate with examples between : 4x5=20
- (a) Boiling and Broiling
 - (b) Roasting and Stewing
 - (c) Braising and Baking
 - (d) Steaming and Poaching
8. Write short notes on : 4x5=20
- (a) International Soups
 - (b) Grading of Eggs
 - (c) Blanching of Tomatoes and Capsicum
 - (d) Types of Milk
9. Classify fish with suitable examples. What are the points to be kept in mind while purchasing fish from the market ? 20
10. Explain the role of sauces in Continental food. Give four derivatives of Hollandaise sauce. 10+10=20
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