

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

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

Time : 3 hours

Maximum Marks : 100

- Note :** (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*

1. Explain the selection procedure and daily maintenance of Bone Saw and Dough Sheeter. 20
2. Enumerate the steps involved in the preparation of a Pâte. 20
3. Classify appetizers. Write about ten classical appetizers in brief. 20
4. Differentiate between 'Pâté de Foie Gras' and commercial Pâté. Explain any two types of commercial Pâté. 10+10
5. What are truffles ? Explain the various types of truffles. 20

6. (a) Differentiate between Galantine and Ballontine. 10
(b) How are galantines prepared and stored ? 10
7. Explain briefly : 4x5=20
(a) Humectants
(b) Thickeners
(c) Nutrient supplements
(d) Food Preservatives
8. Classify sweetening agents. Explain the role and application of sweetening agents in cooking. 20
9. Differentiate between mousse and mousseline. Explain the basic preparation of 'Fish Mousse'. 10+10=20
10. Classify different flavours present in foods. "Flavours are important characteristic of food". Justify this statement. 10+10=20
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