

00385

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2017

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

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1. Draw organizational structure of the kitchen department of a five star hotel. 20

 2. List five large and five small kitchen equipments. Write in detail care and precautions in handling any two large equipments. 20

 3. Highlight the importance of stocks in western cuisine. Write down the recipe of 1 litre of fish stock. 20

 4. Explain the following culinary terms : 2x10=20
 - (a) Consomme
 - (b) Vollaile
 - (c) Espagnole
 - (d) Basting
 - (e) Barding
 - (f) Darne
 - (g) Chinois
 - (h) Zest
 - (i) Beurre
 - (j) Manie

5. Write short notes on : 5x4=20
- (a) Classification of vegetables
 - (b) Aims and objectives of cooking
 - (c) Souse chef
 - (d) Types of cheeses
6. Explain the following : 2x10=20
- (a) Classical cuts of fish
 - (b) Rectification of Curdled Hollandaise
7. Explain in detail the relationship and the co-ordination of the kitchen department with the other departments of the hotel. 20
8. Explain various principles involved in the cooking methods involving green vegetables and root vegetables. 20
9. With the help of a neat diagram, explain the various cuts of lamb. Also highlight the suitable methods of cooking for each listed cut. 20
10. "Kitchen Hygiene" is one of the most important aspect in a Food Production Department. Justify the statement. 20
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