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BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2017

**BHY-032 : QUANTITY FOOD PRODUCTION
TECHNIQUES**

Time : 3 hours

Maximum Marks : 100

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

1. List ten heavy Kitchen equipments along with their utility. 20
2. Discuss step by step fabrication of a tandoor. 20
3. What are the salient features of Kashmiri Cuisine ? Name any five dishes from the wazwan and briefly explain them. 20
4. Explain in detail the different types of icings used in confectionery. 20
5. Write notes on : 2x10=20
(a) Punjabi Cuisine
(b) Hyderabad Cuisine
6. Discuss the role of different ingredients in bread making. 20

7. "Sweets are an integral part of festivals in India". 20
List and explain any six popular sweets prepared during festivals.
8. Write notes on : 2x10=20
(a) Industrial Catering
(b) Thickening agents in Indian Cuisine
9. Discuss the various reasons for faults in cakes. 20
10. What are 'Masalas' ? How are masalas from North India different from South India ? 20
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