

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2017**

**BHY-043 : ADVANCED FOOD PRODUCTION**

*Time : 3 hours*

*Maximum Marks : 100*

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

1. Define yield percentage. How is it calculated ? 20  
What is the importance of yield percentage in kitchen ?
2. What are the components of sandwiches ? List 20  
five classical sandwiches with their method of preparation.
3. "Freezing and thawing is a very important aspect 20  
in the food production areas." Elaborate with example.
4. Discuss in detail the different steps of processing 20  
sausages.
5. Discuss with example the importance of 20  
standardized recipe in food cost control.
6. Write short notes on : 5x4=20
  - (a) Recipe Conversion Factor
  - (b) Food Cost
  - (c) Galantine
  - (d) Aspic

7. Write short notes on : 5×4=20
- (a) Determination of Purchased Quantity
  - (b) Kitchen Stewarding
  - (c) Garde' Manger
  - (d) Châcuterie
8. Discuss the various factors to be considered while designing kitchen. 20
9. Differentiate between pâté's and terrines. Explain the different components of a pâté'. 20
10. Discuss in detail the importance of kitchen hygiene and sanitation in hotels. 20
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