

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2017

**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. Classify the "Specialized Kitchen Equipments" 20
being used in Hotel Industry in the modern times.
Describe the working of any two major
equipments.
2. List and explain any ten classical appetizers. 20
3. Explain the basic components of Pâté. How is 20
Pâté different from a Galantine ?
4. Explain the following : 2x10=20
(a) Bleaching agents
(b) Nutrient Supplements
5. What are truffles ? What are the uses of truffles 20
in cooking ?
6. Explain the following : 2x10=20
(a) Food Preservatives
(b) Sequestrants

7. What are Galantines ? How are Galantines made and presented in Cold Buffets ? 20
 8. Write a detailed note on the selection, care and maintenance of Buffalo Chopper and a Dough sheeter. 20
 9. What are Mousses and Mousselines ? Explain the basic components of Mousses. 20
 10. What are Food Flavours ? Classify and explain various food flavours. 20
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