

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

June, 2018

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. 'Co-operation and Co-ordination with other departments within the same hotel is the prime responsibility of Executive Chef.' Justify. 20
2. Explain the effect of heat on vegetables. List different pigments found in fruits and vegetables with suitable examples. 20
3. Classify sauces with examples. What are the derivative sauces ? 20
4. Discuss the various methods employed for judging the quality of eggs. How are eggs boiled ? 20
5. Draw a neat, labelled diagram depicting different cuts of meat. Briefly state the uses of each cuts. 20
6. List the various types of pulses used in cookery. Explain the role of each. 20

7. Differentiate with examples : 4x5=20
(a) Macedoine and Lorenge
(b) Soups and Stocks
(c) Steak Tournedo and Filet Mignon
(d) Roasting and Stewing
8. Explain various types of Cheese. Write recipe of a dish where hard cheese is used. 20
9. Classify fruits in a chart form with examples. Explain the role of fruits in Culinary preparations. 20
10. Explain the various methods of cooking fish with example of each. 20
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