

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

June, 2018

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. Write in detail the various large equipments used in Quantity Food Kitchen. List four manufacturers of Kitchen Equipment. 20
2. Write short notes on : (any two) 10+10
 - (a) LPG
 - (b) MENU
 - (c) STOCKS
3. Define spices. Discuss various types of spices used in Punjabi Cuisine. 10+10
4. What are the Basic Masalas used in South Indian Cooking ? Explain the difference in terms of usage of dry and wet masala. 20
5. Write an essay on Institutional Cooking. 20

6. Explain in brief : 10x2=20
(a) Awadhi Cuisine
(b) Bengali Cuisine
7. Discuss the most common ingredients used in baking and confectionery. 20
8. Discuss the factors that influence the making of good bread. 20
9. Write notes on : (any two) 10+10
(a) Yeast
(b) Sugar
(c) Salt
10. Write short notes on : (any two) 10+10
(a) Thickening agents
(b) Oven
(c) Egg
-