

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2018

BHY-043 : ADVANCED FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. What is mean't by 'Food Cost'? How is food cost calculated? Explain the importance of food cost control for the Food Production department. **20**
2. Explain in detail the different types of forcemeats used in cold kitchen. **20**
3. Discuss various parts of a salad with suitable explanation. Elucidate the role of each part. **20**
4. Explain the following : **2x10=20**
 - (a) Detergents and chemicals used by kitchen stewarding.
 - (b) Functions of Garde Manger
5. Explain briefly : **4x5=20**
 - (a) Mousse and Mousselline
 - (b) Cures
 - (c) Thawing of food
 - (d) Cold Meat Platter/Galantine

6. Plan a banquet menu for 100 pax dinner, explain the theme and dishes selected. 20
 7. Explain different parts of a sandwich. Elaborate on the basic procedure for preparing and storing sandwiches. 20
 8. Describe various types of equipment employed for the storage of food. 20
 9. Discuss in detail the various factors to be considered while designing a kitchen. 20
 10. Plan out an X-Mas dinner party menu for a luxury restaurant stating the main equipment required for the preparation of various dishes. 20
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