

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2018

**BHY-049 : SPECIALIZATION IN FOOD
PRODUCTION MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions only.

(ii) All questions carry equal marks.

1. Write a detailed note on the modern developments in equipments manufacturing. 20
2. Classify appetizers with examples. What are the precautions to be taken in the preparation and storage of appetizers ? 20
3. "Forcemeats are the most important component in the preparation of a Pâté". Discuss with example. 20
4. Differentiate between Galantines and Pâté. List the key ingredients used in the preparation of galantine, specifying their roles. 20
5. What are Truffles ? Discuss in detail their presence, importance and usage in culinary preparations. 20

6. Elaborate on the various types of savoury mousses. 20
How are mousses stored and presented ?
7. Explain any two of the followings : 10x2=20
(a) Aspic
(b) Combi-oven
(c) Food Essence
8. Write notes on any two of the followings : 10x2=20
(a) Canapés
(b) Ballontine
(c) Anti-caking Agent
9. What are Food Additives ? Discuss the benefits 20
of food additives for the consumers with
examples.
10. Explain food colors. Illustrate some color 20
requirements of the food industry. Discuss their
advantages and disadvantages.
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