

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

00654

Term-End Examination

June, 2019

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

*Note : Attempt any **five** questions. All questions carry equal marks.*

1. Write the aims and objectives of cooking food.
Explain modern cookery practices. 20

2. Write an essay on the various safety measures which are generally adopted while handling kitchen equipment. 20

3. List the various cooking methods. Explain the principles of any two cooking methods. 20

4. Explain the following culinary terms briefly : $10 \times 2 = 20$
- (a) Raft
 - (b) Bisque
 - (c) Larding
 - (d) Mirepoix
 - (e) Emulsion
 - (f) Bain-Marie
 - (g) Poêle
 - (h) Borscht
 - (i) Giblets
 - (j) Clouté
5. Explain the following briefly : $4 \times 5 = 20$
- (a) Classification of fruits
 - (b) Pre-preparation of food
 - (c) Classification of fish
 - (d) Types of milk
6. Explain the following : $2 \times 10 = 20$
- (a) Principles of cooking vegetables
 - (b) Bacon, ham and gammon
7. Define Stocks. List different types of stocks.
Write the recipe of one litre of chicken stock. 20

8. "Sauces are to French cuisine, what grammar is to a language." Justify the statement. Classify basic sauces in a chart form with examples. 20
9. With the help of a neat diagram, describe the structure and composition of an egg. How are eggs checked for freshness? 20
10. Draw the kitchen staff organization of a medium-sized kitchen. Enumerate the duties and responsibilities of a sous-chef. 20
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