

No. of Printed Pages : 2

BHY-032

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination, 2019

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

Time : 3 Hours]

[Maximum Marks : 100

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

1. Clarify with examples the equipments for quantity food production area in luxury hotels. [20]
2. List ten Indian sweets with brief description of each, stating their regional availability as well. [20]
3. Write notes on Andhra and Kerala cuisines. Highlight the common spices and ingredients between the two. [20]
4. List the salient features of Kashmiri cuisine, highlighting the speciality dishes. [20]
5. Explain the salient features of Hospital Catering. [20]

6. Write notes on : [2×10=20]
- (a) Dry Masala-South Indian and North Indian
- (b) Indian Snacks
7. Explain the role of ingredients in cake making. [20]
8. Differentiate between Biscuits and Cookies. Discuss the factors affecting the quality of them. [20]
9. Elaborate on the various methods of bread making. [20]
10. Discuss the importance of thickening agents in South Indian cuisine. [20]

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