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BHY-043

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

June, 2019

BHY-043 : ADVANCED FOOD PRODUCTION

Time : 3 Hours

Maximum Marks : 100

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

1. What are the various types of casings used in the preparation of Sausages ? Discuss the advantages and disadvantages of each one of them. 20
2. Classify sandwiches. State the different parts of sandwiches along with their functions. Name two hot sandwiches with their composition. 20
3. "Traditional Forcemeat is made of four parts." Elaborate the statement, giving examples. 20
4. What are Brines and Marinades ? State different types of brines. Explain the various components and making of marinades. 20

(A-21) P. T. O.

5. How are appetizers broadly classified ? List and explain any *ten* international appetizers. 20
6. Explain the following : 10 each
 - (a) Concepts of storing material
 - (b) Freezing and thawing of foods
7. Write notes on the following : 10 each
 - (i) Calculation of food cost percentage and its importance
 - (ii) Yield percentage
8. Write a note on designing and planning of kitchen as per the theme. 20
9. Discuss the points to be considered while planning menus for different catering establishments. 20
10. Discuss the daily, periodic and annual maintenance required for maintaining hygiene and sanitation of kitchen. 20