

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

00674

**Term-End Examination
June, 2019**

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

Time : 3 hours

Maximum Marks : 100

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

1. “Modern kitchen equipments have revolutionized today’s culinary preparations.” Justify with relevant example. 20
2. What are appetizers ? Classify them. Explain briefly any ten international appetizers. 20
3. Explain Galantines. Elaborate the process of preparing and storing galantines. 20
4. Discuss the various types and preparation of ‘forcemeats’ which are used in making Pâté. 20
5. List and explain the various varieties of Truffles. Describe the cultivation and culinary uses of Truffles. 20

6. Elaborate on the various types of savoury mousses. Write the recipe of any one type of savoury mousse. 20
7. Explain the following : 2×10=20
- (a) Anti-Caking Agents
 - (b) Open Sandwiches
8. Write notes on the following : 2×10=20
- (a) Canapes
 - (b) Food Thickeners
9. What are Food Colours ? Discuss their advantages and disadvantages. 20
10. List the functions of cold kitchen in modern times. Enumerate the duties and responsibilities of the Cold Kitchen Chef. 20
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