

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

1. Classify stocks. What are the care and precautions to be taken while preparing stocks ? 20
2. Discuss the importance of sauces in cookery. How will you rectify curdled mayonnaise ? 10+10
3. Highlight the different cooking methods in a tabular form. Write the basic principles of any two of them. 10+5+5
4. With the help of a neat diagram, explain the cuts of lamb, stating the uses of each cut. 20
5. Classify raising agents in cookery. Explain any two of them briefly. 10+10
6. Explain briefly : 4x5
 - (a) Poaching
 - (b) Rigor mortis
 - (c) Types of Milk
 - (d) Pre-preparation for cooking

7. Explain the different classical cuts of fish. List the points to be considered while selecting fin fish. **20**
8. (a) Write the hierarchy of kitchen department of a five star hotel with 500 rooms and 10 restaurants. **10**
- (b) What are the duties and responsibilities of a sous chef ? **10**
9. Discuss the importance of safety in Kitchen operations. **20**
10. Classify cheese giving one example of each. Explain stepwise the manufacture of cheese. **20**
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