

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

00137

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

Time : 3 hours

Maximum Marks : 100

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

1. What is the difference between commercial and institution quantity food production ? How do they affect large scale production ? 20
2. What are the North-Indian basic masalas ? How is their availability affected by regional influences ? 20
3. Write short notes on : 20
(a) Mughlai cuisine
(b) Recipe balancing
4. What are the different cake making methods ? 20
List various cake faults and their remedies.
5. Write the significant features of South Indian cuisine. How has it influenced Indian cuisine ? 20
6. What are the various principles of Baking ? 20
Mention the basic commodities used in bakery.

7. What are icings ? Mention their uses with examples. 20
8. Write short notes on (any two) : 10x2=20
- (a) Thickening Agents.
 - (b) Biscuits and Cookies
 - (c) Sugar
9. Explain the features of 'Punjabi Cuisine'. What are the basic masalas used in Punjabi Cuisine ? 20
10. How has bakery and confectionary evolved over the years ? What are the factors that have affected bakery and confectionary business in India ? 20
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