

00306

**BACHELOR DEGREE IN HOTEL  
MANAGEMENT**

**Term-End Examination  
December, 2011**

**BHY-021 : BASIC FOOD PRODUCTION**

*Time : 3 hours*

*Maximum Marks : 100*

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- Note :** (i) *Attempt any five questions.*  
(ii) *All questions carry equal marks.*
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1. Discuss in detail about Aims and Objectives of Cooking Food. Enlist various methods of cooking food and explain in brief. **10+10**
  
2. Write in detail about the duties and responsibilities of : **10+10**
  - (a) Sous Chef
  - (b) Kitchen Steward
  
3. What do you understand by Kitchen Equipments ? **20**

Write in detail about.

  - (a) Various Types of Knives
  - (b) Cooking Ranges.

4. Write in detail about following Equipments used in Kitchen : 20
- (a) Food Holding Equipments
  - (b) Hot Plates and Cupboards
  - (c) Refrigeration Equipments
- Also mention the precautions and care used in handling and maintenance of kitchen equipment.
5. Elaborate on following (*any two*) : 10x2=20
- (a) Types of Dairy Products used in Kitchen
  - (b) Classification of Fruits and Vegetables with examples.
  - (c) Selection process for Egg and Poultry
6. Explain in detail about various cuts of Pork. 20
7. Discuss the role of Fish in Kitchen. Elaborate on selection process of Fish. Enlist any five types of Fish used in Kitchen. Also write down various cuts of fish. 20
8. Write note on (*any two*) : 10x2=20
- (a) Common nuts used in cookery
  - (b) Cereals and Pulses in Kitchen.
  - (c) Herbs and Spices used in Kitchen.
9. What do you understand by Sauce ? How do we classify them ? Pen down the recipe of Brown Sauce. 20
10. What do you understand by Soups ? Explain in detail about their classification with suitable examples. 20