

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2011

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt *any five* questions.
(ii) All questions carry equal marks.

1. Discuss in detail about various kitchen equipments used in Quantity Food Kitchen. Write down about application of these equipments in the Hotel Kitchen.
2. Write in detail about :
 - (a) Large Scale Catering in Schools
 - (b) Hospital Catering
3. What do you understand by Masala ? Explain in detail about any Ten Masalas used in Indian Cookery.
4. What are thickening agents ? Discuss various thickening agents used in North Indian Cuisine.

5. Write the distinctive features of following cuisines with suitable illustrations of five dishes from each :
- (a) Bengali (b) Kashmiri.
6. Explain in detail about South Indian Cuisine.
7. Discuss the distinctive features of Chettiand Cuisine. Enlist any five types of dishes from this cuisine. Also write down the key ingredients of this regional cuisine of India.
8. Write note on :
- (a) Principles of Baking
(b) Methods of making Cake
9. What do you understand by Sugar ? How it is used in Confectionary. Pen down the details of various types and stages of sugar used in Confectionary.
10. Write notes on : (any two)
- (a) Cookies
(b) Icings
(c) Marzipan
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