

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

00311

**December, 2014**

**BHY-043 : ADVANCED FOOD PRODUCTION**

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. How do we calculate food cost percentage ? What are its key factors and how do they affect yield percentage ? 20
2. Explain the production, classification and processing of sausages and forcemeat. List the various forcemeats. 20
3. Develop a kitchen design for a theme restaurant of 70 covers. Also mention the factors affecting manpower and workflow. 20
4. What is kitchen stewarding ? Why is it called the 'backbone' of the kitchen department ? 20
5. What are the various concepts for storing materials ? Mention various temperatures and conditions for storing food. 20

6. What are the various types of chaud-froid ?  
Mention their uses. 20
7. Write short notes on any *two* of the following : 2×10=20
- (a) R.C.F (Recipe Conversion Factor)
  - (b) Pâté and Terrines
  - (c) Hors d'oeuvres
8. Why is 'Thawing and Freezing' done ? Mention the records and equipments maintained in Cold Store. 20
9. Write an essay on 'Garde Manger'. 20
10. Write short notes of the following : 2×10=20
- (a) Standardisation of Recipe
  - (b) Yield Percentage
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