

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

00311

December, 2014

**BHY-049 : SPECIALIZATION IN FOOD PRODUCTION
MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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

1. Write in detail selection, care and maintenance of Buffalo chopper and Bread slicing machine. 20
2. List the various types of savoury mousses. Explain in detail any one of them. 20
3. Differentiate between galantine and ballotine. How will you prepare chicken ballotine ? 20
4. Classify appetizers. Discuss their presentation and storage in detail. 20
5. Define nutrient supplements. Discuss their roles. Give suitable examples. 20
6. Write the basic composition of chicken galantine. List down the steps for storage and presentation of the above in cold buffet presentations. 20

- 7. Explain the following :** *2×10=20*
- (a) Preservatives
 - (b) Flavourings
- 8. Write notes on the following :** *4×5=20*
- (a) Sources for Truffles
 - (b) Dough Sheeter
 - (c) Types of Essences
 - (d) Anti-Caking Agents
- 9. Compare the modern day kitchen equipments with the kitchen equipments twenty years back, with examples.** *20*
- 10. Name five classical hot and cold appetizers each and explain each in about 2-3 lines.** *20*
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