

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2016

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. What is meant by the term "Kitchen Brigade" ? 20
Discuss the duties and responsibilities of Executive Chef of a five star category hotel.
2. Enumerate various safety procedures while 20
handling electrical equipment in the kitchen.
3. List and explain any five basic sauces along with 20
two derivatives of each.
4. Explain the following culinary terms : 2x10=20
 - (a) Estouffade
 - (b) Blanching
 - (c) Bain Marie
 - (d) Liasion
 - (e) Offals
 - (f) Paring
 - (g) Bechamel
 - (h) Tronçon
 - (i) Roux, and
 - (j) Bouquet Garni

5. Write short notes on : 4x5=20
- (a) Classification of fruits
 - (b) Fillet Steak
 - (c) Aspic and Glazes
 - (d) Thickening Agents
6. Classify stocks. Write down recipe of one litre of white sauce. 20
7. List and explain the role of dairy products in cookery. 20
8. List down and explain any five methods of cooking. 20
9. With the help of a neat diagram, explain the cuts of pork. State the uses of each cut in cooking. 20
10. Write a detailed note on daily, periodic and annual maintenance in the Food Production Department. 20
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