

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**December, 2016**

**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 the points to be considered while selecting kitchen equipment. 20
2. "Constructing clay tandoor is a work which involves art and precision." Elucidate. 20
3. Explain the significance of street food in Indian Cuisine with the help of suitable example. 20
4. "The geographical location and religion always affects the eating habits of people." Justify with suitable examples. 20
5. Write notes on : 2x10=20
  - (a) Gujrati Cuisine
  - (b) Chettinaad Cuisine
6. What are the different methods of making cakes ? Explain any two of them in detail. 20

7. Define Icings along with their functions. Describe in detail any two of them. 20
8. List the main ingredients used in the preparation of breads. Write recipe for making 16 pieces of dinner rolls. 20
9. Write notes on : 2x10=20  
(a) Institutional Catering  
(b) Marzipan
10. Explain role of masalas in Indian Cookery. Write the composition of 100 grams of Garam Masala. 20
-