

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2016

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. Classify specialized Kitchen Equipments ? Explain selection and care of any two kitchen equipments ? 10+10

2. Explain importance of "Appetizers" in food. Enumerate the salient features of appetizers. 10+10

3. Explain the various types of pâte'. Differentiate between pâte and galantine. 10+10

4. Write a detailed note on the role of truffles in cooking. 20

5. (a) Explain the step by step preparation of galantine. 10
(b) Explain preparation and service of ballontines. 10
6. Differentiate between : 4x5=20
(a) Mousse and Mousseline
(b) Galantine and Ballontine
(c) Aspic and Chaudfroid
(d) Humectants and Thickeners
7. Discuss with examples the significance of flavours in the food industry. 20
8. Write a note on the latest cooking equipments being used in the food industry. 20
9. What are savoury mousses ? Write different types of savoury mousses and explain the preparation of any one of them. 20
10. Elaborate the method of preparation of p \hat{a} te' de Foie Gras. 20
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