

BACHELOR IN HOTEL MANAGEMENT (BIHM)**Term-End Examination****December, 2017****BHY-043 : ADVANCED FOOD PRODUCTION***Time : 3 hours**Maximum Marks : 100**Note : (i) Attempt any five questions.**(ii) All questions carry equal marks.*

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1. What is food cost ? Enumerate the ways by which a chef can effectively control food cost in his kitchen. 20
 2. What are galantines ? Explain in detail the preparation and storing of chicken galantine. 20
 3. Explain in detail the various methods of storing different types of food materials. 20
 4. Classify sandwiches. List four types of classical sandwiches and explain their preparation. 20
 5. Discuss the various considerations for kitchen planning and layout. 20
 6. Explain briefly : 4x5=20
 - (a) Standardized Recipe
 - (b) Yield Percentage
 - (c) Charcuterie
 - (d) Salad Dressings

7. Write short notes on : 4x5=20
- (a) Edible Portion Cost
 - (b) Storing temperatures for foods
 - (c) Scullery
 - (d) Mousse
8. What are forcemeats ? Explain the different types of forcemeats with example. 20
9. Explain diagrammatically cuts of Ham, Bacon and Gammon. Differentiate them along with their uses. 20
10. "Kitchen Stewarding is a very important function of an operating kitchen". Enumerate with example. 20
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