

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2017

**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. Trace out the modern developments in Kitchen equipment manufacturing. 20
2. What is meant by "Appetizers" ? List any five classical appetizers. What are the precautions to be taken during the presentation and storing of appetizers ? 20
3. What are "Pâtés" ? Explain the step by step procedure for making Pâté. 20
4. Explain the following : 2x10=20
(a) Humectants
(b) Flavouring Agents
5. What is the importance of truffles in cooking ? 20
Enumerate the different varieties of truffles in food markets across the world.

6. Explain the following : 2x10=20
(a) Anti-Caking agents
(b) Food Essences
7. Differentiate between Galantines and Ballontines. 20
Explain the important steps in the preparation of Galantines.
8. Write a detailed note on the selection, care and maintenance of Bone - Saw and Combi - Oven. 20
9. Differentiate between Mousse and Mousseline. 20
Explain the preparation of a basic savoury mousse.
10. Discuss the role of various types of Food Additives in the food industry. 20
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