

00671

**BACHELOR DEGREE IN HOTEL
MANAGEMENT**

Term-End Examination

June, 2012

BHY-021 : BASIC FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions. All questions carry equal marks.

1. Modern Cookery Practices have been evolved during a period of time. Write an essay about origin of Modern Cookery Practices. **20**
2. Draw a neat diagram to explain the kitchen brigade of a 5 star hotel. **20**
3. Classify kitchen equipment. Elaborate any five major equipments. **20**
4. What are precautions and care to be taken in handling and maintenance of equipment in the Food Production Department ? **20**

5. Explain the following : **10+10**
- (a) Marinating
 - (b) Sprouting
6. Write various methods of cooking with examples. **20**
Also write advantages and disadvantages of each method.
7. What do you understand by 'Stock' ? Explain the rules of stock making. **5+15**
8. Write and explain : **10+10**
- (a) Cuts of beef
 - (b) Cuts of pork
9. Define 'Soup'. Explain various types of soups with examples. **5+15**
10. Explain the following terms : **5x4=20**
- (a) Chinois
 - (b) Stewing
 - (c) Jullienes
 - (d) Mandolin
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