

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2012

**BHY-032 : QUANTITY FOOD PRODUCTION
TECHNIQUES**

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) Attempt *any five* questions.
(ii) All questions carry *equal* marks.
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1. Discuss in detail about various mechanical equipments used in Quantity Food Kitchen. Write down about application of these equipments in the Hotel Kitchen.
2. Write in detail about 'Hospital Catering'. What factors should we consider for large scale catering in Hospitals ?
3. What are thickening agents ? Discuss various thickening agents used in North Indian Cuisine.
4. Write the distinctive features of following cuisines with suitable illustrations of five dishes from each (*any two*) :
 - (a) Gujarati
 - (b) Punjabi
 - (c) Hyderabad

5. Explain in detail about :
 - (a) Kerala Cuisine
 - (b) Cuisine of Tamil Nadu

 6. What do you understand by Masala ? Explain in detail about any Ten Masalas used in South Indian Cookery.

 7. Discuss the various faults in Bread Making. Explain in details with remedies.

 8. Write note on (*any two*) :
 - (a) Recipe Balancing
 - (b) Basic Decorative items in bakery
 - (c) Discuss in brief Cake faults (MYX)

 9. What do you understand by Cookies ? How are they prepared ? Pen down the details of various types of cookies you know and their method of preparation.

 10. Write note on :
 - (a) Marzipan
 - (b) Biscuits
 - (c) Sugar
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