

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2013

BHY-043 : ADVANCED FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

1. What is meant by yield ? How is it calculated in Food Production Department ? What are the different types of Yield Tests conducted in Food Production department ? 20
2. Differentiate between Mousse and Mousseline. How is moulding of mousse done ? Write down the basic method of preparation of a savoury mousse. 20
3. What are sausages ? How important are casings in the preparation of sausages ? Discuss their processing. 20
4. Name any ten classical horsd'oeuvres and briefly explain each of them. 20

5. Write down recipe of 1 litre of Mayonnaise. How will you rectify a curdled mayonnaise ? 20
6. Discuss the points to be considered in designing kitchens in a large five star hotel. 20
7. Write notes on (*any two*) : 2x10=20
- (a) Storing of Perishable foods
 - (b) Scullery
 - (c) Annual Maintenance by Kitchen stewarding.
8. Discuss the importance of hygiene and sanitation in Food Production areas. 20
9. Differentiate between daily, Periodic and Annual maintenance in Food Production Areas. Write in detail any one of the above. 20
10. Write notes on : 2x10=20
- (a) Bacon and Gammon
 - (b) Types of Sandwiches
-