

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2014

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

Time : 3 hours

Maximum Marks : 100

Note : (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*

1. Write in detail the various large equipments used in Quantity Food Cooking. 20
2. What is the role of spices in Indian cookings? Give composition of any four masalas used in Indian Cuisine. 20
3. What are the distinct characteristics of Kashmiri Cuisine? What are the speciality dishes from Kashmiri Cuisine? 20
4. Write a detailed note on the Institutional Catering. 20
5. What are the features of Bengali Food? Give recipes of five Bengali dishes. 20
6. List ten regional Indian breads. Explain each of them in brief. 20

7. Write notes on (any two) : 2x10=20
- (a) Icings
 - (b) Cake Faults
 - (c) Recipe Balancing
8. (a) How is bread produced ? 10+10
- (b) Give recipe of making 10 bread rolls of 40 gms each.
9. Write a note on different types of cake making methods. Write down the recipe of fatless sponge. 20
10. Write detailed notes on : 2x10
- (a) Thickening agents in foods
 - (b) Tandoor
-