

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

**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. Discuss in detail about the various equipments used for quantity food production in a five star hotel with their application. **20**
2. Explain various ingredients and their functions in bread making. **20**
3. Write the distinctive features of the following cuisine with suitable examples of dishes from each : **(any two)** **10x2=20**
 - (a) Rajasthani Cuisine
 - (b) Kashmiri Cuisine
 - (c) Gujrati Cuisine
4. What are the special features of "Hospital Catering" ? What factors should we consider for large scale catering in hospitals ? **20**

5. Write a detailed note on "different types of bread in India". 20
6. Enlist the distinctive features of North Indian Cuisine. 20
7. Write notes on : 10x2=20
(a) 5 cake faults their causes and remedies
(b) Different types of king
8. Explain different methods of cake making with examples. 20
9. Discuss the distinctive features of cheatinard cuisine with some of its signature dishes. 20
10. Write notes on : 10x2=20
(a) Modern Trends in quantity food production
(b) Different types of masala used in Indian kitchen
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