

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

BHY-043 : ADVANCED FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

1. Define standard recipe. Explain its importance. 20
Make a standard recipe card for 4 portions of
crème caramel.

2. Explain the functions of Garde manger. Explain
different types of force meats. 10+10

3. (a) Name any 7 varieties of Sausages. 7
(b) Explain any one of them. 3
(c) How Sausages are made ? 10

4. (a) Explain composition of a Paté. 10
(b) Explain designing of cold meat platter. 10

5. (a) Explain different types of brine solutions
used in Food preservation. 10
(b) Explain different types of Chand Froid. 10

6. Draw and label a neat kitchen layout for a 90 cover French restaurant. State assumptions and reasoning. **20**
7. (a) Explain different types of cleaning agents used in Kitchen Stewarding. **10+10=20**
(b) What is the role of Kitchen Stewarding Dept. ?
8. (a) Explain LIFO and FIFO. **10**
(b) Explain various records maintained in a store. **10**
9. Write notes on (any two) : **10+10**
(a) Terrines
(b) Bacon
(c) Hot Hors d' oeuvre
10. Explain in detail : **10+10**
(a) Salads
(b) Cures
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