

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

BHY-043 : ADVANCED FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

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

1. What is forcemeat ? Explain its various components. What are the various types of forcemeat used ? **20**
2. Classify salads with examples. What are the different components of a salad ? **20**
3. Highlight the difference between *pâte and terrine*. Describe the method of preparation of terrine. **20**
4. Short notes on : (**any four**) **5x4=20**
 - (a) *Parfaits*
 - (b) *Mousse*
 - (c) *Mousseline*
 - (d) *Mousseline Forcemeat*
 - (e) *Roulades*
5. What are Galantines ? How are they different from Bellotines ? **20**

6. Discuss the points to be considered in designing a kitchen for 100 pax. Restaurant serving Middle Eastern cuisine. 20
7. Short notes on : (any two) 10x2=20
- (a) Gelatin
 - (b) Aspic Jelly
 - (c) Storing of perishable food
8. Discuss the importance of hygiene and sanitation in food production and service area. 20
9. Highlight the differences between : 10x2=20
- (a) Ham and gammon
 - (b) Bacon and green bacon
10. Write the recipe for 1 litre of hollandaise sauce. 20
Give 5 derivatives of hollandaise sauce.
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