

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

**BHY-049 : SPECIALIZATION IN FOOD
PRODUCTION MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*
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1. Differentiate between Capital Equipments and Operational Equipments. Write care and maintenance procedure for a deep fat fryer. 20
2. What are truffles ? Explain the different types and sources. Can they be cultivated ? If so, briefly explain. 20
3. List five class II preservatives which are permitted in foods. Name the foods in which they are used. Also, briefly explain how they are used in foods. 20
4. What are "Forcemeats" ? Explain in detail the preparation of " Pâte de foie gras". 20
5. Classify appetizers ? Write five classical appetizers and explain each in brief. 20

6. Explain the following : 2x10=20
(a) Mousselines
(b) Colouring agents
7. What are nutritional supplements ? Can they be consumed daily ? Explain. 20
8. Explain the following : 2x10=20
(a) Bleaching Agents
(b) Food Flavour
9. What are "Savoury Mousses" ? Discuss the components of Mousse in detail. 20
10. Differentiate between galantine and ballontines. Enumerate the steps of preparation and decorating the galantines. 20
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