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Department of Hotel Management & Catering Technology
Roll No...
Even Semester Examination - July 2024
BHM VI Semester
Subject Code: BHM 601(Food Production Management –I)

Duration: 3 Hour

Max. Marks -75

Section A - Short Answer

(5X6=30)

Note: Attempt any Six Questions, All questions carry equal marks

- Q1: What is Aspic?
- Q2: Why Larder Control is crucial?
- Q3: Differentiate between Ham and Bacon.
- Q4: What do you understand by Chaudfroid?
- Q5: What are the various regions of French cooking?
- Q6: Differentiate between Galantine and Ballantine.
- Q7: What is Ham?
- Q8: Difference between Mousse and Mousseline?
- Q9: Write down the duties and Responsibilities of Larder Chef.

Section B-Long Answer

(15X3=45)

Note: Attempt any Three Questions; All questions carry equal marks

- Q1: Enunciate about uniqueness of the Chinese Cuisine.
- Q2: Explain the preparation of Sausage along with suitable examples.
- Q3: Write about composition of Force meats.
- Q4: What are the different parts of sandwich? Explain with example.
- Q5: Write down the method for preparation of Pate.
- Q6: "Garnishing is essential for cuisines" Elaborate with examples of classical garnishes.