

P-813

Total Pages : 3

Roll No.

DHA-103

Introduction to Food & Beverage

Diploma in Hospitality Administration/B.H.M. (DHA/BHM)

1st Year Examination, 2023 (June)

Time : 2 Hours]

Max. Marks : 50

Note : This paper is of Fifty (50) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answer to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

SECTION–A

(Long Answer Type Questions)

Note : Section 'A' contains Five (05) long answer type questions of Thirteen (13) marks each. Learners are required to answer any Two (02) questions only.

(2×13=26)

1. Draw the kitchen organization chart of a large hotel. Explain the duties and responsibilities of an Executive Chef.

2. What are the different types of leavening agents used in Bakery? What is the use of egg in Bakery?
3. Define Menu. Write the French Classical Menu in its right sequence. Give example of each course along with the correct cutlery to be laid on the table.
4. Give the history of Food and Beverage Service Industry. What are the duties and responsibilities of a Food & Beverage Manager of a 5-star hotel?
5. Define Soup. What are the various types of Soup?

SECTION-B

(Short Answer Type Questions)

Note : Section 'B' contains Eight (08) short answer type questions of Six (06) marks each. Learners are required to answer any Four (04) questions only. (4×6=24)

1. What is a Kitchen Brigade?
2. What are the different types of Oven?
3. Define Stock. What are the different types of stock?
4. Enlist the various duties and responsibilities of an Sous-Chef.
5. What are the uses of Peeler?

6. Mentions the duties and responsibilities of a bartender.
 7. List the large equipment used in Kitchen of a Five Star Hotel.
 8. Write short notes on any *two* :
 - (a) Mise-en-place.
 - (b) Stock.
 - (c) Resort.
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