

BHM–103/DHM–103

Introduction to Food and Beverage

Bachelor/Diploma in Hotel Management

(BHM/DHM–11/16)

First Year, Examination, 2017

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to attempt the questions contained in these Sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Draw the organization chart of a restaurant and explain the duties of each member.
2. Discuss the various methods of Cooking in detail.
3. What are the external and internal faults you could find in a loaf of bread and what are they due to ?
4. Define Sauce. Explain basic sauces in short with their two derivatives each.

Section-B**(Short Answer Type Questions)**

Note : Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. Why is briefing important ? If you were a captain, how would you go about briefing your staff ? Explain.
2. What mise-en-place activities would you perform for dinner service ?
3. What is a bar ? Explain the functions of various parts of the bar.
4. What is Vodka ? Explain the production of Vodka.
5. Prepare Job description of Chef de Cuisine.
6. Write a short note on Confectionary.
7. Explain the role of the Ingredients flour, sugar, egg and butter (fat) in cake making.
8. What are the various methods of billing ? Explain each.

Section-C**(Objective Type Questions)**

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) mark each. All the questions of this Section are compulsory.

Indicate whether the following statements are True *or* False :

1. Menu of the speciality Restaurant changes once in a month. (True/False)
2. English for maitre d' hotel is wine waiter. (True/False)
3. Black Pudding is made from chicken. (True/False)

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4. Correct service temperature range for hot sauce is 80-85°C. (True/False)
5. Consommé Xavier is garnished with threaded egg. (True/False)
6. Moistening food during cooking with melted fat, Pan drippings or other liquids to prevent drying is known as basting. (True/False)
7. Mornay Sauce is a derivative of Hollandaise sauce. (True/False)
8. Commis is the French term for 'assistant'. (True/False)
9. Roux is fat and flour mixture, which are cooked together. (True/False)
10. Rum is a distilled juice of grapes. (True/False)