

Roll No. ....

## **BHM–103/DHM–103**

### **Introduction to Food and Beverage**

Bachelor/Diploma in Hotel Management

(BHM–11/16/DHM–11/16/17)

First Year, Examination, 2018

**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. Write a detailed note on “Cake Faults”.
2. ‘An effective kitchen organization improves the productivity’. Discuss with suitable examples related to small, medium and classical establishment.
3. Write a detailed note on “Food Service Industry”.
4. How are the restaurant covers laid as a part of mise-en-place activities ?

**(B-75) P. T. O.**

**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. Explain various modern equipments used in a 5 Star hotel kitchen.
2. Explain difference between brown stock and white stock.
3. Explain dry method of cooling with examples.
4. Write a brief note on transport catering establishment.
5. What are the different thickening agents used in sauce making ?
6. Write the closing checklist of a bartender.
7. What is gin ? What are the two major types of gin ?
8. List down the various types of icings and toppings used to decorate cakes.

**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.

1. .... is a clear soup made from mixed meat, aromatic vegetables, herbs and stock, etc. It is clarified with egg white.
2. In French menu for the day is known as .....
3. .... is a method of cooking where usually the food is put into the oven and cooked by dry heat.

4. .... is the vertical structure supporting the top of the front bar which separates the customer's side from the bartender's work area.
5. .... is the mix of crushed grain and hot water from which a liquid extract is drawn called wort.
6. .... is a spirit distilled from fermented sugarcane syrup, sugarcane juice and molasses.
7. .... is the french term for 'Assistant'.
8. A ..... is a wine steward in a restaurant, hotel or other food establishment, who usually has extensive knowledge about wine and food pairings and is responsible for the service of wines and other alcoholic beverages.
9. .... is a number of autonomous food counters are located in one place from where light meals, snacks, ice creams, beverages, and so on, can be bought and eaten in a common area.
10. A ..... is a liquid in which meat *or* meat bones, fish or fish bones and various vegetables have been cooked to extract flavour.