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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-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long-Answer-type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

S-230

P. T. O.

(2)

1. Define Sauce? Classify sauces and explain mother sauces with four derivatives of each.
2. Write a detailed note on methods of cooking. List the points to be kept in mind while poaching fish.
3. Draw the organization chart of a food & beverage service department of a large hotel. Explain the duties and responsibilities of Food & Beverage service manager of a 5-star hotel.

Section - B

(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each.

S-230

(3)

Learners are required to answer any Four (04) questions only.

(4x5=20)

1. Classify Soups. Explain each type in detail with one example of each.
2. Draw the physical layouts of a bar counter and explain its parts. List any ten bar equipments.
3. With a help of a neat labeled diagram, explain the parts of an egg. List the uses of an egg in cooking.

(4)

4. Define Beverage. Classify beverages into different groups and give their uses.
5. Classify non-commercial catering establishments and explain each in detail.
6. What is brandy? Differentiate between armagnac and Cognac in detail.