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Roll No. -----

DHA-103/DHM-103

Introduction to Food and Beverage

(DHA-19/BHM-11/16/DHM-11/16/17)

First Year, Examination 2021 (Winter)

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.

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 x 13 = 26]

P.T.O.

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- Q.1. Define stocks. Explain the elements of stock. What are the care and precautions to be taken during the preparation and storage of stocks?
- Q.2. In a tabular form, list the different courses of the French Classical Menu in sequential order with their English equivalent and two examples of dishes from each course.
- Q.3. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.
- Q.4. Draw the staff organization structure of food and beverage department of a 5-star hotel.
- Q.5. Classify raising agents and briefly explain the chemical raising agents.

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 x 6 = 24]

- Q.1. Explain the various methods of cooking. List the points to be kept in mind while poaching fish.
- Q.2. Distinguish between Stock and Soup. Classify soup with examples.
- Q.3. Explain the various types of Restaurants and their characteristics.
- Q.4. Discuss the attitude and behaviour required in a professional kitchen.
- Q.5. Draw the kitchen organization chart of a large hotel.
- Q.6. Draw a neat sketch of Dummy Waiter and its uses in restaurant.
- Q.7. Differentiate between Boiling and Broiling.
- Q.8. Mise-en-Scene and Mise-en-Place.
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