

C738

Total Pages : 3

Roll No.

DHA-103/DHM-103/BHM-103

Introduction to Food and Beverage

(DHA/DHM/BHM)

1st Year Examination, 2022 (June)

Time : 2 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 Five (05) long answer type questions of Ten (10) marks each. Learners are required to answer any Two (02) questions only.

(2×10=20)

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

2. Briefly explain the various methods of cooking. Give example of two food items prepared from each type of cooking method.
3. In a tabular form list the courses of French classical menu with their English equivalents and give three examples of dishes from each course.
4. What are the duties and responsibilities of a Food and Beverage Manager of a 5-star hotel? Describe the various sections of Food and Beverage Department in a five star hotel.
5. Classify Alcoholic and non-alcoholic beverages with examples. Write the procedure for serving wine.

SECTION-B

(Short Answer Type Questions)

Note : Section 'B' contains Eight (08) short answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only. (4×5=20)

1. Distinguish between Stock and Soup.
2. Discuss the duties and responsibilities of a Sous Chef in a 5-star hotel.
3. List the ingredients used in bread making. Explain role of each ingredient.

4. Write short notes on the following:
 - (a) Mise-en-place.
 - (b) Mise-en-scene.
 5. Discuss duties and responsibilities of a Bartender. List any ten bar equipments.
 6. List the features of a coffee in a 5 star Hotel.
 7. Draw the format of a KOT and a bill.
 8. What is brandy? Differentiate between Armagnac and Cognac in detail.
-