

Roll No.

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 : 35

Note : This paper is of **thirty five (35)** marks containing **three (03)** sections A, B, C. 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 seven and half ($7\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Draw the layout of a 5 Star Hotel Kitchen. Explain the each section of Kitchen in detail.
2. Explain the order taking and billing procedure followed in speciality restaurant.
3. Classify alcoholic beverage with the help of a neat diagram. Explain each in short.
4. Classify Food and Beverage service industry in detail.

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

Note : Section 'B' contains eight (08) short answer type questions of two and half ($2\frac{1}{2}$) marks each. Learners are required to answer *six* (06) questions only.

1. What are the duties and responsibilities of an executive chef ?
2. Write down the Job description of bar manager.
3. Detail the parts of a bar counter and draw a neat diagram.
4. Propose an Organization structure of a 120-Cover specialty restaurant.
5. What do you understand by bakery and Confectionary ? Explain each in short.
6. What Precautions should be taken while making a Cake ?
7. What are the different types of restaurants ? Explain each in short.
8. Define Rum. Explain the production procedure of rum in short.

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. Sorbet is considered to be the 'rest' between courses in the French classical menu. (True/False)

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2. Chef de rang means a chef of the kitchen. (True/False)
3. Braising is a combined method of roasting and stewing. (True/False)
4. A bar is a public place and offers continental cuisine.
(True/False)
5. One method of Cookery suitable for Cooking fish is boiling. (True/False)
6. Triplicate Checking system would normally be used in a first class or luxury restaurant. (True/False)
7. Rum a distilled spirit comes from sugarcane juice or molasses. (True/False)
8. The person who controls the hot plate at service time is known as aboyeur. (True/False)
9. Silver service is performed from left-hand side of the guest. (True/False)
10. Confectionary items produce in bakery section in the hotels. (True/False)

