

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. Discuss the eleven course French classical menu with *two* examples in each course with appropriate accompaniment and garnishes.
2. Define Soup. Classify soup with *two* examples each.
3. Draw the hierarchy chart of a 5 star kitchen. Explain the duties and responsibilities of Chef de Cuisine.
4. What is tequila ? Explain the manufacturing process of tequila.

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 the methods of taking order in the restaurant.
2. List the mise en place activities carried out in a fine dining restaurant.
3. What are the duties and responsibilities of the restaurant manager ?
4. Explain the steps involved in bar operations.
5. What is cognac. Explain the production process of Cognac in short.
6. Classify kitchen equipments with examples. Enlist the points to be considered while selecting equipment for 5 Star hotel kitchen.
7. Name any *five* moist heat cooking methods ? Explain each in short.
8. Discuss different types of faults occur in bread making.

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.

Indicate whether the following are True *or* False.

1. The Proof of Whisky can be tested by using Gun Powder. (True/False)
2. The bundle of herbs and vegetable impart flavour to stock and sauce referred as zest. (True/False)

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3. A flavourful Poaching liquid used for fish and shell fish is known as court bouillon. (True/False)
4. Gazpacho is a hot soup. (True/False)
5. Chinois is known as conical strainer. (True/False)
6. Salt is the substance which gives dough its elasticity.
(True/False)
7. Silver service of food is performed from left-hand side of the guest. (True/False)
8. Busboy is responsible for order taking in a first-class commercial restaurant. (True/False)
9. The top copy of KOT goes to the kitchen. (True/False)
10. Brandy is a distilled juice of grains. (True/False)

