

BHM-103/DHM-103

Introduction to Food and Beverage

Bachelor / Diploma in Hotel Management
(BHM11/16/DHM-11/16/17)

First Year, Examination, 2019 (June)

Time : 3 Hours]

[Max. Marks : 40

Note : This paper is of Forty (40) marks divided into three (03) sections A, B and 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 Nine and half (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. How do you classify catering sectors according to the priority given to catering operations, profit motive and the market they are catering to ? Explain with examples.

2. What are the effects on the quality of cakes when quantity of the following items increase or decrease :
 - (a) Sugar
 - (b) Baking powder.
3. What are accompaniments ? Explain various types of accompaniments served with meat with examples.
4. What are mother sauces ? Classify mother sauces and explain any two with three derivatives.

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 any four (04) questions only. (4×4=16)

1. Classify soup and briefly explain them.
2. What do you understand by term garnish ? Briefly explain.
3. What is roasting ? Explain with its types.
4. List the mise-en-scene activities carried out in a fine dining restaurant.
5. What is a bar ? Explain the functions of various parts of the bar.

6. What is Whisky ? Write a note on Irish whiskey and how it is different from scotch.
7. Explain job description and responsibilities of Sous chef.
8. What is the deep fat fryer ? Give its cleaning procedure.

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

1. _____ preparation prior to a task or serve 'Everything in its place'.
2. A bundle of herbs and vegetables to impart flavour to stocks and sauces is referred as _____.
3. _____ is a griller with heat from above open front so that the dishes could be placed on shelf for gratinating.
4. The approximate cooking time for chicken stock is _____ hours.
5. Equal quantities of flour and butter put in sauces, etc. for thickening is known as _____.

6. _____ is a restaurant or buffet where roasted meat and poultry are carved in the presence of guests and served sometimes unlimited servings are offered at a fixed price.
 7. _____ is a rich creamy sauce or dressing made from egg yolks, vegetable oil, and flavouring.
 8. _____ underground room for storing alcoholic drinks, like wines, spirit and beer bottle or cane.
 8. _____ means giving instructions related to the tasks to be performed.
 10. _____ is a yeast-rich foam left behind during fermentation.
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