

DHA-103/DHM-103/BHM-103

INTRODUCTION TO FOOD AND BEVERAGE

Bachelor/Diploma in Hotel Management

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

First Year, Examination-2020

Time Allowed : 2 Hours

Maximum Marks : 40

Note : This paper is of Forty (40) marks divided into Two (02) sections A and B. Attempt the question 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. Define the Soup. Classify soup in detail with examples.

2. Draw the Kitchen Organization chart of a large hotel and explain the duties and responsibilities of an executive chef.
3. Explain the production of rum. What is the difference between Jamaican and Puerto Rican Rum?
4. What are the different methods of bill settlement? Explain them.
5. Write short note on "Pot still method" of distillation.

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. Describe the organization structure of a food and beverage department of a luxury 5 Star hotel.
2. Difference between Mise-en-Scene and Mise-en-place in detail.

3. Draw general layout of a Commercial Kitchen.
4. What is room service? Explain the room service order taking procedure followed in a 5-star hotel.
5. Define the Bar. Discuss the various types of bar in detail.
6. List the ingredients used in Cake making. Explain role of each.
7. Write a note on "Bar planning".
8. Write a note on "Bar equipments".
