

Sl. No.

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**21BHM2C4E04**

**BHM II Semester (NEP) Degree Examination, September/October - 2022**

**HOTEL MANAGEMENT**

**Food and Beverage Production**

Time : 3 Hours

Maximum Marks : 60

**SECTION - A**

1. Answer **any ten** of the following. **10x1=10**
- (a) What are Perishable foods ?
  - (b) Mention four Contemporary Sauces.
  - (c) Mention any eight Indian Soups.
  - (d) Define Additives.
  - (e) Define Stock.
  - (f) What is Soup ?
  - (g) Mention four Miscellaneous Sauces.
  - (h) Mention four Indian breads.
  - (i) What is Bouquet Garni ?
  - (j) Mention the ingredients of tomato sauce.
  - (k) State the basic Mother Sauces.
  - (l) What is mirepoix ?

**SECTION - B**

- Answer **any four** of the following. **4x5=20**
- 2. Write a short note on preparation of soup in detail.
  - 3. Explain principles of making a good Stock.
  - 4. Discuss the food additives in detail.
  - 5. Discuss the aims and objectives of cookery.
  - 6. Explain methods of Food Preservation.
  - 7. Evaluate classification of equipments in detail.



**P.T.O.**

**SECTION - C**

Answer **any three** of the following.

**3x10=30**

- 8.** Discuss the following.
- (a) Cuts of Fruits
  - (b) Vegetables
  - (c) Meat
  - (d) Poultry
  - (e) Game
  - (f) Fish
- 9.** Discuss methods of cooking in detail.
- 10.** Explain in detail the layout and sections of F and B Production Department.
- 11.** What is Soup ? Explain the classification of Soup.
- 12.** Explain the basic Mother Sauces along with the derivatives.

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