

Sl. No.

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21BHM3C7CC

BHM III Semester Degree Examination, March/April - 2023

HOTEL MANAGEMENT

Confectioneries and Cuisines

(NEP)

Time : 2 Hours

Maximum Marks : 60

SECTION - A

1. Answer the following sub-questions, each sub-question carries **one** mark. **10x1=10**
- (a) What is Frosting ?
 - (b) What is Marination ?
 - (c) What is Thickening Agents ?
 - (d) Define Pastry.
 - (e) What do you mean by Rub-In ?
 - (f) Mention four Indian breads.
 - (g) Define Pancakes with examples.
 - (h) What are mother sauces ?
 - (i) What is Demi Glaze ?
 - (j) What is puff pastry ?

SECTION - B

Answer **any four** of the following questions each question carries **five** marks. **4x5=20**

- 2. Explain the various types of breads.
- 3. What are the types of Gateaux ?
- 4. Explain any 2 speciality items of Chettinad cuisine.
- 5. What are the different types of mother sauces ? Explain.
- 6. On the basis of serving temperature how the deserts are classified ?
- 7. What measures to be taken while making the choux pastry ?



P.T.O.

SECTION - C

Answer **any three** of the following questions each question carries **ten** marks.

3x10=30

8. Explain the roles of ingredients in Baking.
9. Explain the following :
 - (a) Types of Icing
 - (b) Types of Sponge
10. Write a note on :
 - (a) Hyderabadi Cuisine
 - (b) Karnataka Cuisine
11. Explain the classification of soups with examples.
12. What are the thickening agents used in preparation of Sauces ?

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