



**B.H.M. II Semester Degree Examination, Sept./Oct. - 2024**

**Food and Beverage Production  
(NEP)**

Time : 2 Hours

Maximum Marks : 60

**SECTION - A**

Answer the following questions, each question carries **one** mark.

**10x1=10**

1. (a) Define ASPIC.
- (b) What is Barbeque ?
- (c) Define Bisque.
- (d) What is Bouillon ?
- (e) What is A-la-Broche ?
- (f) What is Bain-Marie ?
- (g) What is Fumet ?
- (h) Define Galantine.
- (i) Define Garnish.
- (j) What is Augratin ?

**SECTION - B**

Answer **any four** of the following questions.

**4x5=20**

2. Explain types of stocks.
3. Draw layout of kitchen department and explain the parts in detail.
4. Draw the organisational structure of the Food and Beverage kitchen department and write the flow of work.
5. Classify kitchen departments in detail.
6. State the important duties and responsibilities of Executive chef and chef de partie.
7. Explain the uniform standards in Kitchen department in detail.



**SECTION - C**

Answer **any three** of the following questions.

**3x10=30**

8. Explain basic mother sauces with an example in detail.
9. Discuss different methods of cooking food. Explain.
10. Explain classification of Soup along with examples.
11. Briefly explain cuts of vegetables, cuts of fish and cuts of chicken.
12. Explain duties and responsibilities of Sous Chef and Commi - I.

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