

I Semester B.H.M. Examination, April/May 2021
(CBCS) (F+R) (2015-16 and Onwards)
HOTEL MANAGEMENT
1.2 : Food and Beverage Production – I

Time : 3 Hours

Max. Marks : 70

Instruction : Read the instructions *carefully* and provide diagrams *wherever necessary*.

SECTION – A

Answer **any five** sub-questions. All sub-questions carry **equal** marks : (5×2=10)

1. a) What is fibre ?
- b) What is 'blade chops' ?
- c) Mention two types of fuel.
- d) Define 'flash method'.
- e) Name two moist cooking method.
- f) Give the Indian name for cumin seeds.
- g) Expand HACCP.

SECTION – B

Answer **any three** questions. All questions carry **equal** marks : (3×6=18)

2. Why chef's jacket is so special. Briefly explain.
3. Draw the cuts of pork with a simple diagram and write their uses in cooking methods.
4. Classify vegetables with two examples each.
5. Explain the following :
 - a) Lard
 - b) Mirepoix
 - c) Game.
6. List out six light equipments used in shallow frying.



SECTION – C

Answer **any three** questions. **All** questions carry **equal** marks :

(3×14=42)

7. Explain in detail the effects of boiling and its advantages.
 8. Write six equipments used in Larder kitchen. Explain briefly.
 9. Write short notes on :
 - a) Convection oven
 - b) Revolving oven
 - c) Slow cook oven
 - d) Barbeque oven.
 10. What do you mean by processing of commodities ? Explain any ten.
 11. Explain the importance of spices in Indian Cuisine.
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