



I Semester B.H.M. Examination, March/April 2023  
(F + R) (NEP) (2021 – 22 and Onwards)  
HOTEL MANAGEMENT  
HMC – 1 : Food and Beverage Production – I

Time : 2½ Hours

Max. Marks : 60

**Instructions :** 1) Write answers *neatly*.  
2) Draw diagrams *wherever* necessary.

SECTION – A

Answer **any five** questions out of seven, **each** question carries **equal** marks. (5×2=10)

1. a) Who is chef tournant ?  
b) Name any two important culinary regions of France.  
c) What is braising ?  
d) Give the English equivalents of Saunf and Pudina.  
e) Name the proteins present in Egg and Wheat.  
f) What type of meat is Sirloin ?  
g) Give any two types of Fuels used in cooking.

SECTION – B

Answer **any four** questions, **each** question carries **five** marks. (4×5=20)

2. What is microwave cooking ? Explain the advantages and disadvantages of microwave cooking.
3. Write a short note on the food safety and preservation techniques followed in hotels.
4. Classify vegetables and explain the colouring pigments and its effects during cooking.
5. What are the quality points to be considered while selecting fish ?
6. Explain the role description of executive chef of a star hotel.



SECTION – C

Answer **any three** questions, **each** question carries **ten** marks.

(3×10=30)

7. Illustrate the salient features of Indian cuisine.
  8. Draw the cuts of beef with the help of a neat diagram and list out its culinary uses.
  9. Draw and classify kitchen equipments and explain its care and maintenance.
  10. What are fats and oils ? Explain the types and its nutritional value.
  11. Elucidate the origin and evolution of modern cookery.
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