



NP – 328

IV Semester B.H.M. Examination, August/September 2023  
(NEP)

HOTEL MANAGEMENT  
HMC10 : Food and Beverage Production – IV

Time : 2½ Hours

Max. Marks : 60

- Instructions :** 1) Read the instructions **carefully**.  
2) **Draw** diagrams **wherever** necessary.  
3) Answer to the point and **underline** the key words.

SECTION – A

Answer **any five** questions, **each** carries 2 marks.

(5×2=10)

1. a) What are canapes ?  
b) What is terrine ?  
c) What are 'raising agents' ?  
d) Name any two products prepared from laminated pastry.  
e) Name the parts of a salad.  
f) Give any two uses of coulis sauce.  
g) What is a pinwheel sandwich ?

SECTION – B

Answer **any four** questions from this Section, **each** answer carries 5 marks. (4×5=20)

2. What are herbs ? Give any ten international herbs with their functions in cookery.
3. Write a short note on accompaniments and garnishes.
4. What are cold cuts ? Explain the types with examples.
5. What is a sponge ? Elaborate on the types of Sponge with examples.
6. Differentiate between the following :
  - a) Charcutiere and Charcuterie
  - b) Ham and Bacon.

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## SECTION – C

Answer **any three** out of five questions, **each** answer carries **equal** marks. (3×10=30)

7. Elaborate on the fundamentals of cold kitchen operations.
  8. What is 'flour' ? Explain the types, characteristics, importance and uses of it in bakery.
  9. What is frosting ? Explain the different types of frosting with their preparations.
  10. What are pastries ? Elucidate the preparation of short crust pastry, puff pastry and choux pastry dough.
  11. When was baking first invented ? Explain the origin and history of baking.
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