



NP – 446

**IV Semester B.H.M. Examination, July/August 2024
(NEP)**

HOTEL MANAGEMENT

HMC 10 : Food and Beverage Production – IV

Time : 2½ Hours

Max. Marks : 60

- Instructions :** 1) Read the question paper **carefully**.
2) Write **neatly**.
3) **Number** the question as in question paper.

SECTION – A

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

(5×2=10)

1. a) What is curing ?
b) Name 4 mother sauces.
c) What are thickening agents ?
d) What do you mean by laminated pastries ?
e) Name the different parts of the salad.
f) What are appetizers ?
g) Give 2 faults which arises while preparing bread.

SECTION – B

Answer **any four** questions, **each** carries **5** marks :

(4×5=20)

2. What are herbs ? Give any five international herbs with their functions in cookery.
3. Write note on Sandwiches and Berger.
4. Raising agents play an important in bakery – Justify.
5. Differentiate between the following :
Ham and Bacon.
6. What is sponge ? Elaborate on the types of sponge with examples.

P.T.O.



SECTION - C

Answer **any three** out of five, **each** carries **10** marks :

(3×10=30)

7. Write briefly on larder kitchen.
 8. What are pastries ? Elucidate the preparation of short crust pastry, puff pastry and choux pastry.
 9. Explain in detail on cold cuts with examples and method of preparing.
 10. Equipments are necessary in bakery explain in detail.
 11. What is charcuterie ? Give examples and preparation.
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