



NP – 407

**I Semester B.H.M. Examination, February/March 2024**  
**(F+R) (NEP)**  
**HOTEL MANAGEMENT**  
**HMC – 1 : Food and Beverage Production – I**

Time : 2½ Hours

Max. Marks : 60

- Instructions :** 1) Read the instructions **carefully**.  
2) Draw the formats and diagram **wherever** necessary.  
3) Number the answers **correctly**.

**SECTION – A**

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

1. a) What is tenderloin ?  
b) Who is the saucier ?  
c) What is Rigour Mortis ?  
d) Expand the term LPG and mention its usage.  
e) Name the pigment present in meat and blood of animals.  
f) Give the English terms of Laung and Javithri.  
g) What is food contamination ?

**SECTION – B**

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

2. Make a note on safety measures while handling of kitchen knives.
3. Discuss the importance of food safety and hygiene.
4. Explain the role description of a sous chef of a star hotel.
5. Write about the points to consider for an effective purchasing of vegetables and fruits.
6. What is microwave cooking ? Explain its advantages and disadvantages.

P.T.O.



SECTION – C

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

**(3×10=30)**

7. Draw the cuts of fish and explain its culinary uses.
  8. Illustrate the salient features of Indian cuisine.
  9. Briefly write about the evolution of modern cookery.
  10. Make a detailed explanation on the diary by products.
  11. Explain the processing of an animal in a slaughter house.
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