



NP – 442

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

**HOTEL MANAGEMENT**

**HMC – 4 : Food and Beverage Production – II**

Time : 2½ Hours

Max. Marks : 60

**Instructions** : 1) Read instruction *carefully*.  
2) *All Sections are compulsory.*

**SECTION – A**

1. Answer **any five** out of seven sub-questions. **(5×2=10)**
- a) What is potli masala ?
  - b) Write the uses of sigri.
  - c) What is slow food ?
  - d) What is ratanjoy ?
  - e) What is stone flower ?
  - f) How do you make curd ?
  - g) Name any five tenderizing agents.

**SECTION – B**

- Answer **any four** questions out of five. **(4×5=20)**
- 2. Write short note on dum cooking.
  - 3. Discuss about the influence of British in Indian Cooking.
  - 4. Define the concept of organic food.
  - 5. Explain storage and usage tips for spices.
  - 6. Write a short note on tenderizing agents used in Indian cuisine.

**SECTION – C**

- Answer **any three** questions out of five. **(3×10=30)**
- 7. Define menu planning for volume cooking.
  - 8. Submit a brief note on the fabrication of a Tandoor.
  - 9. Write a brief explanation about 5 basic Indian gravies.
  - 10. Explain about different emerging trends in Indian cuisine.
  - 11. Make a brief note on the concept Ghar Ka Khana.
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