



NP – 411

III Semester B.H.M. Examination, February/March 2024  
(F + R) (NEP)  
HOTEL MANAGEMENT  
HMC11 : Food and Beverage Production – III

Time : 2½ Hours

Max. Marks : 60

**Instructions :** 1) **Mark** the question number as in the question.  
2) Answers in brief **wherever** necessary.

SECTION – A

Answer **any five** questions. **All** carries **equal** marks.

(5×2=10)

1. a) Write some examples of Fruit based salads.
- b) What are the staple food of China ?
- c) Name any 3 dishes of Korean Cuisine.
- d) What are Derivatives ?
- e) List the different types of stocks.
- f) What is Provencal cuisine ?
- g) What is Bisque and chowder ?

SECTION – B

Answer **any four** questions. **All** carries **equal** marks.

(4×5=20)

2. Describe any five common tools and equipments in Chinese Cuisine.
3. What are contemporary sauces and its uses give examples ?
4. Write a brief note on Spanish Cuisine.
5. Give a brief explanation on Fundamentals of International Cuisine.
6. Name any 2 Mexican dishes with recipe and method.

SECTION – C

Answer **any three** of the following.

(3×10=30)

7. Explain the various types of contemporary sauces.
  8. Elaborate on Mediterranean Cuisine.
  9. Explain the types of soups and sauces with a flow chart.
  10. Discuss the regions of China and their popular dishes.
  11. How is cuisine piedmont different from Italian Cuisine ?
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