



NP – 415

V Semester B.H.M. Examination, February/March 2024
(Freshers) (NEP)
HOTEL MANAGEMENT
Food and Beverage Production – V

Time : 2½ Hours

Max. Marks : 60

Instructions : 1) Read the instructions **carefully**.
2) Draw formats **wherever** necessary.
3) Number the answer **correctly**.

SECTION – A

1. Answer **any five** questions. **Each** carries **two** marks. **(5×2=10)**
- a) What is a trio ?
 - b) List two advantages of SPS.
 - c) Explain the term Macro Nutrients.
 - d) Mention any two types of food preservation techniques.
 - e) Expand HACCP.
 - f) Give some examples for industrial catering.
 - g) What are food adulterants ?

SECTION – B

- Answer **any four** questions. **Each** carries **five** marks. **(4×5=20)**
- 2. How do shapes and texture of the food impact on food presentation ?
 - 3. What factors would you keep in mind while garnishing the food ?
 - 4. Write a short note on fats.
 - 5. Explain in brief about cruise catering management.
 - 6. Briefly explain temperatures for storing perishable and non perishable items.

P.T.O.



SECTION – C

Answer **any three** questions. **Each** carries **ten** marks.

(3×10=30)

7. Draw the layout of the kitchen and mention the different functions of the sections.
 8. Explain in detail about the functions and roles of FSSAI.
 9. Write a short note on :
 - a) Ordering
 - b) Receiving
 - c) Storing
 - d) Issuing.
 10. Discuss in detail about problems associated with catering.
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