



AIMS LIBRARY

CS – 434

I Semester B.H.M. Examination, March 2023

(CBCS) (R) (2015-16 and Onwards)

HOTEL MANAGEMENT

Paper – 1.2 : Food and Beverage Production – I

Time : 3 Hours

Max. Marks : 70

Instructions : 1) *Read the Instructions.*

2) *Mark the question as in the question paper.*

SECTION – A

Answer **any five**. All the same marks.

(5×2=10)

1. a) Give 2 ethics of personal Hygiene in kitchen.
- b) Name any 5 ingredients used in Indian cuisine.
- c) What are the safety measures in the kitchen ?
- d) Mention any 4 large equipments.
- e) What is Braising ?
- f) Define flame in kitchen.
- g) Expand FIFO.

SECTION – B

Answer **any three** questions. All questions carry **equal** marks.

(3×6=18)

2. Personal Hygiene is important in kitchen. Justify.
3. Write briefly on food commodities.
4. List out 5 light and 5 large equipment used in kitchen. Explain.
5. Name any eight kitchen equipment and their uses.
6. Write briefly on Punjabi Cuisine.

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SECTION – C

Answer **any three** questions. **All** carry the **same** marks.

(3×14=42)

7. Explain the importance of Indian cuisine.
 8. What are food commodities ? Explain in brief.
 9. Draw any five cuts of fish and chicken. Explain with few dishes.
 10. Write the importance of food handlers and the ethics in the kitchen.
 11. Elaborate on cooking fuels and care and maintenance.
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