



I Semester B.H.M. Examination, January 2025
(SEP 2024-25)
HOTEL MANAGEMENT
BHM 121 : Food and Beverage Production – I

Time : 3 Hours

Max. Marks : 80

- Instructions :** 1) Read **all** questions and answer **correctly**.
2) Candidates are required to answer **all** the questions in their **own** words.
3) Write only the required number of questions as per choice given in **all** Sections.

SECTION – A

Answer **any seven** questions. **Each** carries **two** marks.

(7×2=14)

1. a) Define food safety.
b) What are food-borne diseases ?
c) Write any two derivatives of mayonnaise.
d) Identify the different parts of a salad.
e) Differentiate between saturated and unsaturated fats.
f) Memorise any two raising agents used in cookery.
g) Give any two examples of leafy vegetables.
h) In what way work-triangle and kitchen ergonomics are related ?
i) Which colour chopping board is used for cutting vegetables ?
j) Name any two sources of proteins.

SECTION – B

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

(3×8=24)

2. Categorise salads on the basis of serving.
3. Summarise a short note on French cuisine.
4. Define consommé and classify it on the basis of preparation.
5. List the uses of sweetening and flavouring agents in cooking.
6. Discuss the points one should keep in mind while working in the kitchen.

P.T.O.



SECTION – C

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

(3×14=42)

7. Explain in detail the parts of a salad.
 8. List the characteristics of Nouvelle cuisine.
 9. Discuss the important roles of spices in cooking with examples.
 10. Illustrate on the various methods of cooking.
 11. Classify the international cheese on the basis of texture.
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