



II Semester B.H.M. Examination, June/July 2025
(NEP)
HOTEL MANAGEMENT
HMC-4 : Food and Beverage Production – II

Time : 2½ Hours

Max. Marks : 60

- Instructions :** 1) Read instructions **carefully**.
2) Number the answers **correctly**.

SECTION – A

Answer **any five** of the following sub-questions.

(2×5=10)

1. a) What do you mean by heritage ?
- b) Write the spices used in panchphoran.
- c) What is carom seeds ?
- d) Define comfort food.
- e) What are condiments ?
- f) What is luchi ?
- g) Write two herbs used in Indian food.

SECTION – B

Answer **any four** out of the following questions.

(5×4=20)

2. Write note on Indian bread.
3. Write about flavouring agents used in Indian cooking.
4. Mention popular dishes of any four Indian Regional Cuisine.
5. What are emerging trends of Indian cooking ?
6. Write short note on the history of Indian food ?



SECTION – C

Answer **any three** out of five questions.

(10×3=30)

7. Write a detail note on role of Indian condiments, herbs spices in cookery.
8. What are different types of thickening and coloring agents used in Indian cookery ?
9. Describe about Indian sweets origin and history.
10. What is tandoori and dum cooking ? List some five popular tandoori dishes.
11. Write a detail note on menu planning for volume cooking.