



NP – 421

**III Semester B.H.M. Examination, Jan./Feb. 2025
(NEP) (F + R)
HMC-11 : FOOD AND BEVERAGE PRODUCTION – III**

Time : 2½ Hours

Max. Marks : 60

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

SECTION – A

Answer any five questions. All carry equal marks.

(5×2=10)

1. a) Name two popular dishes of Korean Cuisine.
- b) Write the spices used in five spice lamb.
- c) Differentiate between Bisque and Chowder.
- d) Write the recipe of brown beef stock.
- e) Name two derivatives of Hollandaise Sauce.
- f) What is BAKALAVA ?
- g) Define TAPAS.

SECTION – B

Answer any four questions. All carry equal marks.

(4×5=20)

2. What is guacamole sauce ? Write five popular dishes of Mexican Cuisine.
3. Write the characteristics of Mediterranean cuisine with 5 popular dishes names.
4. Differentiate between Hammus and Muttabal.
5. Write the recipe at pitta bread. Name four types of bread of Moroccan Cuisine.
6. Name two starters of Thai cuisine. Write the recipe of green Thai curry paste.

P.T.O.



SECTION – C

Answer any three questions of the following.

(3x10=30)

7. Write the recipe at 1 litre of Hollandaise sauce and preparation method.
8. Classify stocks with examples and write about points to note while making good stock.
9. What is Greek salad ? Name five popular dishes of Greek Cuisine.
10. Write a detail note on Italian Cuisine. Mention four popular dessert of Italian Cuisine.
11. Classify types of soups with examples. Write five names of Internation Soups.