



IV Semester B.H.M. Examination, June/July 2025

(NEP Scheme) (F+R)

HOTEL MANAGEMENT

HMC 10 : Food and Beverage Production – IV (Theory)

Time : 2½ Hours

Max. Marks : 60

Instruction : Attempt as per the instruction given.

SECTION – A

1. Answer any five of the following sub-questions. **(5×2=10)**

- a) What do you mean by larder kitchen ?
- b) Define cover and pitters.
- c) Write a brief note on 'Flour'.
- d) What is sabayon ?
- e) What is Ham ? Name the famous Ham from Italy.
- f) What do you mean by laminated pastry ?
- g) What is milk and dairy products ?

SECTION – B

Answer any four out of five questions. **(4×5=20)**

- 2. What do you mean by Hot sandwiches ? Write the difference between croque monsieur and croque madame.
- 3. What are the various ways of using wines in culinary ?
- 4. Differentiate between white chocolate and milk chocolate.
- 5. What are the common faults in sauce making ?
- 6. Describe the word 'flambé' and why is it done ?



SECTION – C

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

(3×10=30)

7. Explain the process of chocolate production.
 8. What do you mean by sauce in pastry kitchen ? Explain the components of a sauce and its different types.
 9. What do you understand by Larder work ? Write the duties and responsibilities of a larder chef.
 10. Write a short note on Baklava. What are the difference between Lebanese and turkish baklava ?
 11. What are garnishes ? Write different types of garnishes used in culinary also explain importance of garnishing.
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