



V Semester B.H.M. Examination, January/February 2025
(NEP) (Freshers/Repeaters)
HOTEL MANAGEMENT
Food and Beverage Production – V

Time : 2½ Hours

Max. Marks : 60

- Instructions :**
- 1) Read the instructions **carefully**.
 - 2) Draw the formats **wherever necessary**.
 - 3) Number the answer **correctly**.

SECTION – A

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

(5×2=10)

1. a) Define menu and concepts.
- b) What is the importance of WHO standards ?
- c) Define contrast in plate presentation.
- d) List any two chemical agents in food preservation and elaborate.
- e) What do you mean by Aesthetics ?
- f) What is complimentary flavours ?
- g) Define fermentation.

SECTION – B

Answer **any four** questions. **Each carries five marks.**

(4×5=20)

2. Briefly explain storing temperature of perishables and non-perishable items.
3. Write a short note on six essential nutrients.
4. What are the common trends emerging in food presentation ?
5. How does HACCP plays an vital role in food industry ?
6. What are the important factors involved in storing Dry Groceries ?



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SECTION – C

(3x10=30)

Answer any three questions. Each carries ten marks.

7. Explain micronutrients and nutrients with examples.
 8. Describe the S.O.P. for indenting and purchasing.
 9. What are the key elements involved in modern cookery plate presentation ?
 10. Describe the steps in planning a quantity kitchen for operation.
 11. Explain the importance of personal hygiene.
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