



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 ?

P.T.O.



SECTION – C

(3×10=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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