



**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)**

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

**SECTION – B**

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

**(4×5=20)**

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

**P.T.O.**



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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