



SG – 571

II Semester B.H.M. Examination, September/October 2021
(CBCS Scheme)
(F+R) (2015 – 16 and Onwards)
HOTEL MANAGEMENT
Paper 2.2 : Food and Beverage Production – II

Time : 3 Hours

Max. Marks : 70

Instructions : 1) Draw diagram *wherever necessary*.
2) Write legibly and underline key words.

SECTION – A

1. Answer **any 5** questions, **each** carries **2** marks.

(5×2=10)

- What is BROILING ?
- What is meant by Irradiation ?
- What is LIAISON ?
- What is "GERM" with reference to wheat grain ?
- What do you understand by WHEY ?
- What is CONSOMMÉ ?
- How would you define a SAVCE ?

SECTION – B

Answer **any three** questions, **each** question carries **six** marks.

(3×6=18)

- Write a short note on passed and unpassed thin soup with examples.
- Explain the role of any six ingredients used in baking.
- Briefly explain the aims and objectives of cooking food.
- Explain the salient features of ORIENTAL cuisine.
- Enlist six garnishes and accompaniments used for soups.

SECTION – C

Answer **any three** questions, **each** question carries **equal** marks. Answer should **not** exceed **three** pages.

(3×14=42)

- Classify soups with examples. Explain the preparation of MINESTRONE soup.
- What are the various methods of food preservation ? Explain.
- Explain briefly the action of heat on food such as cereals, pulses, starchy vegetables, meat, fish, eggs and dairy products.
- Describe mother sauces and explain the preparation of each sauce.
- Explain any seven international breads.