



QP – 417

III Semester B.H.M. Examination, April/May 2021
(CBCS) (F+R) (2016-17 and Onwards)
HOTEL MANAGEMENT

3.2 : Food and Beverage – Production – III

Time : 3 Hours

Max. Marks : 70

Instructions : 1) Write the question number properly.
2) Draw diagram if necessary.

SECTION – A

Answer any five sub-questions. All carry equal marks :

(5×2=10)

1. a) What is biscotti ?
- b) What is menu ?
- c) Give the ingredients for bologanaise sauce with two examples.
- d) Define food adulteration.
- e) Name any two hot and two cold desserts from bakery.
- f) What are tortillas ?
- g) What are the role play of pastas in Italian cuisine ?

SECTION – B

Answer any 3 questions. All carry equal marks :

(3×6=18)

2. Briefly explain about the breakfast breads made in Bakery with recipe and method of preparation of each.
3. Explain about mis-labeling and food additives while following the food standards.
4. Give the sequence of 3 courses in Italian menu with menu examples.
5. What are the points to be considered while compiling and planning the menu ?
6. Discuss briefly on the following :
 - a) French soups.
 - b) Paella.
 - c) Danish Pastry.

P.T.O.



SECTION – C

Answer any three. All carry equal marks :

(3×14=42)

7. "Nouvelle cuisine is an approach to French cooking and food presentation used in French cuisine". Analyze this statement.
 8. Give a detailed description of food laws and standards followed in a star hotels.
 9. Discuss about Mexican Cuisine.
 10. Write short notes on the following :
 - a) Types of menu.
 - b) Anti-pasta.
 - c) Italian cheese.
 - d) Mis-labeling.
 - e) Types of Icing.
 11. What is a sponge ? Illustrate the different types of sponge with recipe, method of preparation with examples.
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