

864
Diploma Programme in Hospitality &
Hotel Administration (Previous)
Examination 2010
EHM-103
Basic Food & Beverage Services & Production

Time: 3 Hours

Maximum Marks:35

SECTION -A

Note: i) Answer limit is 20 words ii) All questions carry equal marks

- 1) What is B&B?
- 2) What is Mock tail?
- 3) What is Cruet set?
- 4) What is NCKOT?
- 5) What is Stock?
- 6) Write the Hindi name of Asafetida?
- 7) What is marinating?
- 8) What is A 'La' Carte?
- 9) What is misc-en-scene?
- 10) What is basic different between Beer and Rum?

SECTION -B

Note: i) Attempt any five questions. ii) Each question carries 3 marks

- 1) Name any six Glass wares and its uses, used in Five Star Hotels.
- 2) Make an imaginary duty roster of 10 waiters in a restaurant.
- 3) How will you handle spillage in a restaurant?
- 4) Write a small note on Hi-Tea.
- 5) Name, Five popular foods of Uttarakhand; Five popular foods of South India; and Five popular foods of China.
- 6) Write a small note on Billing Methods in restaurant.
- 7) Write a small note on Misc-en-Place.
- 8) Name Ten Soups.
- 9) Name Ten Herbs used in Cooking.
- 10) What is solid fuel?

SECTION- C

Note: i) Attempt any two questions. Each question carries equal marks.

- 1) Make a model staff organization chart of a kitchen.
- 2) Make a model staff organization chart of Restaurant and also write the same in American/British terminology?
- 3) Explain Menu Planning.
- 4) Explain various types of food and Beverage Services.