

K-1129

Total Pages : 3

Roll No. -----

DHA-103

Introduction to Food & Beverage

Diploma in Hospitality Administration/B.H.M. (DHA)

1st Year Examination December 2023-24

Time: 2:00 Hours

Max. Marks: 50

Note : This paper is of Fifty (50) marks divided into (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answers to the to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

Section-A

(Long Answer Type Questions)

Note : Section 'A' contain Five (05) long-answer-type question of Thirteen (13) marks each. Learners are required to answer any two (02) questions only.

[2x13=26]

P.T.O.

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- Q.1. Draw the kitchen organization chart of a large hotel and explain duties and responsibilities of an Executive Chef.
- Q.2. Define Alcohol. Also classify alcoholic and non-alcoholic beverages with suitable examples.
- Q.3. Define F & B Service Industry. Also explain the various duties and responsibilities of food & Beverage Manager in the Hotel.
- Q.4. Briefly explain the various methods of cooking. List the points to be kept in mind while poaching fish.
- Q.5. Classify Soups. Also explain each type in detail with one examples of each.

Section-B

(Short Answer Type Questions)

Note : Section 'B' contain Eight (08) short-answer-type question of Six (06) marks each. Learners are required to answer any four (04) questions only.

[4x6=24]

- Q.1. What are the uses of griller?
- Q.2. Differentiate between Briefing and De-briefing?
- Q.3. List the ingredients used in bread making.
- Q.4. What are the different types of stock? Write any two uses of stock.

- Q.5. Explain the various attributes of a Waiter.
- Q.6. What is garnish? Explain with examples.
- Q.7. Write short notes on the Tequila.
- Q.8. Write short notes on:
- a. Dispense Bar
 - b. Pantry.
