

A-1062

Total Pages : 3

Roll No.

DHA-103

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

(Introduction to Food and Beverage)

1st Year Examination, Session December 2024

Time : 2:00 Hrs.

Max. Marks : 50

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

Section-A

(Long Answer Type Questions) 2×13=26

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

1. Draw the kitchen organization chart of a hotel. Also discuss the attitude and behavior required in a professional kitchen.
2. What are aims and objectives of cooking ? Briefly explain the various methods of cooking.
3. Define Menu. Also plan a 5 course menu and give the cover for each course.
4. Define Food and Beverage Service Industry. Enlist and discuss the various ancillary areas of F & B Service Department.
5. Define Stock. Also explain the components of stock and list the precautions to be kept in mind for preparing a good stock.

Section–B

(Short Answer Type Questions 4×6=24)

Note :– Section ‘B’ contains Eight (08) Short-answer type questions of Six (06) marks each. Learners are required to answer any *four* (04) questions only.

1. Enlist the various duties and responsibilities of a 'Kitchen Executive'.
2. What are different types of Wheat ?
3. Distinguish between Stock and Soup.
4. List the mechanical equipment used in Kitchen.
5. Explain various types of frying.
6. Mentions the duties and responsibilities of a bartender.
7. Write short note on Kitchen Ranges.
8. Write short notes on the following :
 - (a) Pot Still Method
 - (b) Patent Still Method
