

A-0936

Total Pages : 3

Roll No.

DHA-103

**Introduction to Food & Beverage Production
Diploma in Hospitality Administration (DHA)
Examination 2026 (Feb.)**

Time: 02:00 hrs

Max. Marks: 50

Note : This paper is of Fifty (50) marks divided in to two (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 questions on the given answer sheet. No additional (B) answer sheet will be issued.*

Section-“A”

(Long Answer - type Questions)

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.

(2x13=26)

P.T.O

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1. Explain the structure and functioning of a modern hotel kitchen. Discuss different sections and their roles in smooth kitchen operations.
2. Write job description and responsibilities of Executive Chef, Sous Chef, Chef de Partie and Commis. How do they contribute to kitchen efficiency?
3. What is a French Classical Menu? Explain its full course structure along with suitable examples of dishes, accompaniments and garnishes.
4. Discuss different methods of cooking with suitable examples. Explain how dry, moist and combination methods differ from each other.
5. Describe the beverage classification system. Explain different types of beverages, bar setup, and the service of spirits in hotels.

Section-“B”

(Short -answer - type questions)

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.

(4x6=24)

1. Define a modern hotel kitchen. Describe the major points to be considered while designing a kitchen setup.
2. What is the role of a Sous Chef? Also write job specification of Sous Chef.
3. Give any four examples of kitchen tools and their basic uses.
4. What is an accompaniment? Give two examples.
5. What do you understand by garnishes? Why are they used?
6. Explain the term “mis-en-place” in food service.
7. What is meant by “order-taking” in restaurants? Why it is important to take an order Properly?
8. What is the function of the bar in a hotel? Write how does it help it revenue generation.
