

A-1101

Total Pages : 3

Roll No. -----

DHA-103

Introduction to Food and Beverage

Diploma in Hospitality Administration (DHA)

1st Year Examination 2024 (June)

Time: 2:00 hrs

Max. Marks: 50

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

P.T.O.

A-1101/DHA-103

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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]

- Q.1. Draw the layout for a modern kitchen to be used for an Indian fast-food restaurant with 100 covers seating arrangement.
- Q.2. What are the duties and responsibilities of Chef-de-partie in a large hotel? What is the use of cold kitchen in a hotel?
- Q.3. What are different methods of cooking? Explain any 5 methods with examples.
- Q.4. Discuss the types of Bars. What are the different sections of a hotel bar?
- Q.5. Write down the step-by-step procedure of Order Taking and Billing in a fine dine restaurant.

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]

- Q.1. What is Soup? Why is a healthy option in diet?
- Q.2. Which spirits are produced by using Malt? Give 4 examples of each.
- Q.3. What is role of Captain in a restaurant?
- Q.4. Name four French Classical dishes and mention the meal course with each.
- Q.5. What is Marinade? Why is it used?
- Q.6. Enlist 10 large kitchen equipment.
- Q.7. Differentiate between Mise-en-scene and Mise-en-place.
- Q.8. Write short note on Tequila.
