

A-0875

Total Pages : 3

Roll No.

DHA-103

**INTRODUCTION TO FOOD &
BEVERAGE PRODUCTION**

(Diploma in Hospitality Administration (DHA))

Examination, June 2025

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.

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P.T.O.

1. Draw a kitchen organization chart of a hotel and explain the roles of CDP in a kitchen.
2. Describe the aims and objectives of cooking, explaining key changes that occur during cooking.
3. Explain various cooking methods used in modern kitchen, providing examples and their advantages.
4. Define a menu, plan a five-course Indian menu and describe table cover for each course.
5. Define stock, explain its components and list precautions for making 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. List the main duties and responsibilities of an Executive Chef in a hotel kitchen.
2. Identify and describe the different types of wheat used in professional kitchens and their uses.
3. Explain the differences between stock and soup, including preparation and write commonly used ingredients.
4. Name and describe the functions of five mechanical equipment used in a commercial kitchen.

5. Write a short note on kitchen ranges, their types and their functions in cooking operations.
6. Briefly explain the pot still method used in distillation of spirits.
7. Briefly explain the patent still method used in distillation and how it differs from pot stills.
8. List and explain four important attitudes and behaviors expected from professional kitchen staff.
