B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)   Date: 18/11/2024

Batch and Semester: 2024 - 2027, Semester 1   Total Marks: 80   Time Duration: 2 Hours

Course Name: Food and Beverage Operations   Course Code: IHT-100

Instructor: Chef.Sebastian Breitinger\Ms.Gauri Patil

This paper contains 05 pages in addition to the cover page.

Full Name of the Student: _____

Permanent Registration Number: _____   Class: _____

Marks Obtained: _____   Faculty Signature: _____   Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.

SECTION A (Kitchen)

Q.1. ANSWER ALL THE QUESTIONS.   (4X2= 8 Marks)

   i.   Name three derivative sauces of béchamel.

   ii.   Name the ingredients for Mirepoix

   iii. Name the three parts of the tenderloin.

   iv. Name two French soups.

Q.2. A ANSWER ANY ONE QUESTION.   (3 Marks)

   i.   Explain the term Deconstruction and reconstruction

<div align="center">OR</div>

   ii.   Why is "low and slow" cooking essential for tough cuts of meat?

Q.2. B ANSWER THE FOLLOWING QUESTION.   (3 Marks)

   a)   Discuss the importance of a Function Prospectus Sheet.

Q.3. A ANSWER ANY ONE QUESTION.   (3 Marks)

   i.   Classify the cooking methods into dry and moist and support your result with one example each.

<div align="center">OR</div>

   ii.   The following recipe is for 300 Pax. Your head chef requests you to prepare the recipe for 6 Pax. Please write the material requirement for 6 pax and explain how you calculated the conversion factor.

         6600g Chick peas

         600g   Tahina

         300g   Garlic

         150g   Cumin

         3000g Lime (juice)

600ml Olive oil

30g Chilli powder

150g Salt

Q.3. B) ANSWER THE FOLLOWING QUESTION. (03 Marks)

i. Illustrate how you could influence the colour of a nice dark stock during the preparation.

Q.4. A) ANSWER ANY ONE QUESTION. (03 Marks)

i. You are grilling a steak and find that your meat is losing its juices. What happened? How could resolve the situation.

OR

ii. Compare the use of 1st range products and 4th range products in the kitchen

Q.4. B) ANSWER THE FOLLOWING QUESTION. (03 Marks)

i. Compare the use of bones and meat for stocks.

Q.5. A) ANSWER ANY ONE QUESTION. (03 Marks)

i. Analyze the importance of HACCP in the food production area with two examples.

OR

ii. Use three different methods to prepare a blue cheese sauce. Mention the procedure.

Q.5. B) ANSWER THE FOLLOWING QUESTION. (03 Marks)

i. What kind of oil would you use for the preparation of Mayonnaise? Justify you answer.

Q.5. C) ANSWER THE FOLLOWING QUESTION. (04 Marks)

i. Prepare a list of all food items and equipment you will need to prepare a mornay sauce.

SECTION B (F & B Service)

Q.1. ELABORATE THE FOLLOWING TERMS (4X2 = 8 Marks)

   i.   Give two examples of condiments.

   ii.   Name 4 examples of bar equipments.

   iii.   What is the purpose of a sideboard?

   iv.   What is cyclic menu?

Q.2. A ANSWER ANY ONE QUESTION. (3 Marks)

   i.   How do the advantages of working in the F&B service industry contribute to personal and professional growth?

OR

   ii.   What does AACS stand for? How does it work, and can you provide an example of its application in fine dining restaurant?

Q.2. B ANSWER THE FOLLOWING QUESTION. (3 Marks)

   i.   Discuss the importance of a BOT.

Q.2. C ANSWER THE FOLLOWING QUESTION. (4 Marks)

   i.   How does suggestive selling enhance the customer experience, and what role does it play in increasing restaurant sales?

Q.3. A ANSWER ANY ONE QUESTION. (3 Marks)

   i.   How does the use of molleton cloth in a restaurant contribute to both the comfort and hygiene of dining tables?

OR

ii.   Why is it important for a waiter to have strong product knowledge, and how does it enhance the customer experience?

Q.3. B ANSWER THE FOLLOWING QUESTION.   (3 Marks)

i.   What are the key factors to consider when performing a napkin fold, and how do they influence the final presentation and functionality of the napkin?

Q.3. C   ANSWER THE FOLLOWING QUESTION.   (4 Marks)

i.   How can a restaurant create an engaging and fun atmosphere for children, and how does this impact their dining experience?

Q.4. A ANSWER ANY ONE QUESTION.   (3 Marks)

i.   What is the difference between 'mise en place' and 'mise en scène'? How do these concepts apply in food service.

<div align="center">OR</div>

ii.   Describe the different types of breakfast commonly offered in hotels and restaurants.

Q.4. B ANSWER THE FOLLOWING QUESTION.   (3 Marks)

i.   Explain the 2 potential advantages of pursuing a career in the food and beverage service industry.

Q.4. C ANSWER THE FOLLOWING QUESTION.   (4 Marks)

i.   How do the shape and size of a champagne flute & beer mug influence the drinking experience? Explain why these glasses are preferred for their respective beverages in a restaurant setting.

Q.5. A ANSWER ANY ONE QUESTION.   (3 Marks)

i.   Imagine you are training new staff at a restaurant on tea service. Identify the key steps they should follow, from preparing the tea to serving it.

<div align="center">OR</div>

ii.   Imagine you are designing a 3 course French classical menu for a fine dinin event. Provide one example of each dish.

Q.5. B   ANSWER THE FOLLOWING QUESTION. **(3 Marks)**

i.   Explain the key differences between an à la carte menu and a table d'hôte menu. How do these differences affect the dining experience for customers?