



PG - 083

II Semester M.T.A. (Integrated 5 Years Course) Examination, June 2011
(Semester Scheme)

Tourism Administration

Paper - 2.6 : FUNDAMENTALS OF FOOD AND BEVERAGE
MANAGEMENT

Time : 2 Hours

Max. Marks : 50

Instruction : Answer all questions.

SECTION - A

1. Answer any five of the following. Each carries 2 marks. (5×2=10)
- Define solar cooking.
 - Mention some latest machines used in bakery.
 - What is steaming ?
 - Define Linen.
 - Explain convenience foods.
 - Explain Bain-marie.
 - Explain dummy waiter.

SECTION - B

Answer any four of the following. Each carries 5 marks. (4×5=20)

- Write a note on spices and herbs.
- Explain the uses of convenience food.

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4. Explain any 5 small kitchen equipment.
5. What is the role of bakery chef?
6. What are the other special equipments used?
7. Explain the different types of mixing.

SECTION - C

Answer any two questions. Each carries 10 marks.

(2×10=20)

8. Explain the different types of cooking.
9. Explain in detail the usage of "Furnitures" in F and B service outlets.
10. What is texture? What are the various textures?
11. Explain the basic preparation of raw materials.

SECTION - B

Answer any four of the following. Each carries 5 marks.

1. Write a note on spices and herbs.
2. Explain the uses of convenience food.