



PG – 038

II Semester M.T.A. (Integrated – 5 Years Course)
Examination, June/July 2013
(Semester Scheme)
Tourism Administration
Paper – 2.6 : FUNDAMENTALS OF FOOD AND BEVERAGE
MANAGEMENT

Time : 2 Hours

Max. Marks : 50

- Instructions :** 1) Answer *all* the questions.
2) Draw the diagram *wherever* required.

SECTION – A

1. Answer **any five** of the following sub-questions. Each carries 2 marks : (5×2=10)
- Differentiate Peeling and Paring.
 - Name two South Indian Breakfast items.
 - What is a Cover ?
 - What is Julienne ?
 - What do you understand by the term Baking ?
 - What are Convenience Foods ?

SECTION – B

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

- What are the Aims and Objectives of Cooking ?
- Write a note on Texture and its varieties.
- Explain various Leavening Agents.
- Explain the use of flavourings and seasonings in dishes.
- Explain the role of Bakery Chef.
- Write a note on any five table wares used in Restaurant.

P.T.O.



SECTION - C

Answer any 2 of the following. Each carries 10 marks :

(2x10=20)

8. Explain various methods of cooking in detail.
9. Explain various types of equipments used in Bakery.
10. Classify Masalas in detail.
11. Explain the characteristics of any five raw materials.

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