



PG – 617

**II Semester M.T.A. (5 Yrs. Integrated Course) Examination, June 2015
(2007-08 : Old Scheme)**

TOURISM ADMINISTRATION

2.6 : Fundamentals of Food and Beverage Management

Time : 2 Hours

Max. Marks : 50

SECTION – A

1. Answer **any 5** of the sub-questions. **Each carries 2 marks.** (5×2=10)

- a) Who is chief de Rang ?
- b) Define motel.
- c) Define Stewing.
- d) Define Texture.
- e) What is a Roatel ?
- f) Give 3 examples of Herbs.
- g) Mention 4 thickening agents.

SECTION – B

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

2. What are leavening agents ?
3. Explain the uses of convenience foods.
4. Write a detailed note on Restaurant furnitures.
5. Explain different types of tables in food and beverage service department.
6. Mention various roles of Bakery Chef in a hotel.
7. Explain the special equipments used in the restaurant.

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SECTION - C

Answer any two. Each carries 10 marks.

(2x10=20)

8. Write in detail the staff organisation in F and B Management.
9. Explain in detail the characteristics of raw materials.
10. Explain different methods of cooking.
11. Illustrate the staff organisation chart of F and B department of a 5 Star Hotel.

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