



PG – 620

II Semester M.T.A. (Integrated Course) Examination, June 2016

(2007-08 : Old Scheme)

TOURISM ADMINISTRATION

Paper – 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)
- Define Baking.
 - Difference between peeling and paring.
 - What are glasswares ?
 - What is meant by pantry ?
 - Define texture.
 - Who is Commis De Rang ?
 - What is meant by Floatels ?

SECTION – B

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

- Write about leavening agents.
- Draw the layout of bakery.
- Classify catering operations.
- Write a note on herbs, spices and flavourings.
- What are aims and objectives of cooking ?
- Explain the role of bakery chef.

P.T.O.



SECTION - C

Answer any two questions. Each carries 10 marks :

(2×10=20)

8. Explain the methods of cooking food in detail.
9. Draw organisation chart of kitchen of a 5 star hotel.
10. Explain the characteristics of raw materials.
11. Mention at least ten restaurant equipments and uses of it.

KLE SMC METEM