



QP CODE: 25050760



Reg No :

Name :

MHM DEGREE (CSS) EXAMINATION DECEMBER 2025

First Semester

Master of Hotel Management

Core Courses - TR010101 - FOOD & BEVERAGE PRODUCTION

2019 Admission Onwards

D8F2435E

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Define gelatin.
2. Define Hors D' oeuvre.
3. Define Homogenized milk.
4. What is suffros?
5. Write any indian utensils.
6. Pani-poori.
7. Define goujons.
8. Define sausage.
9. Table D' Hote.
10. Buffets menu.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Explain about biological leavening agent.
12. Explain about different types of fruits.
13. Explain about pre-preparation of ingredients.
14. Write a note about kneading and folding.
15. How to select good quality of under roof vegetables.





16. Explain the procedure for tenderizing meat.
17. What are the points considered while planing a menu?
18. Any two points related to merchandising a menu.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain about spices and herbs used in cooking.
20. Explain about the religious and cultural influences of Indian cooking.
21. How to select good eggs? What are the uses of eggs in cooking?
22. Draw the diagram of a kitchen layout, Explain the importance of receiving area?

(2×5=10 weightage)

