

Reg. No.:



Name:

University of Kerala

U9277

Second Semester FYUGP Degree Examination, April 2025

Multi-Disciplinary course

BMS HOTEL MANAGEMENT

UK2MDCBHM101 - Fundamentals of Food & Beverage Department

Academic Level: 100-199

Time: 1 Hour 30 Minutes(90 Mins.)

Max. Marks: 42

Part A. 6 Marks.Time:6 Minutes.(Cognitive Level:Remember(RE)/Understand(UN)) Objective Type. 1 Mark Each.Answer all questions

Qn No.	Question	CL	CO
1	Recall the feature of a mini-bar. Options : A)A bar located in a hotel bedroom B)A small coffee shop C)A snack vending machine D)A special bar for cocktails only	RE	3
2	Select the main characteristic of oily fish. Options : A)It contains oil in the liver B)It has oil throughout its body C)It is always small in size D)It has no bones	RE	2
3	Explain the purpose of using an egg wash. Options : A)Cleaning eggs B)Making pastries golden brown C)Boiling eggs faster D)Removing the eggshell	UN	2
4	Explain the benefit of a balanced menu. Options : A)Provides a variety of flavors, textures and nutrition B)Ensures only vegetarian options C)Limits the number of available dishes D)Reduces portion sizes	UN	4
5	Identify the key difference between white stock and brown stock. Options : A)Use of meat B)Type of bones used C)Roasting of bones D)Addition of sugar	UN	1
6	Explain the definition of a discotheque in food and beverage service. Options : A)Offers only takeaway B)Provides live cooking	UN	3

Qn No.	Question	CL	CO
	C)Includes music and dancing D)Serves food only at morning		

Part B.8 Marks.Time:24 Minutes.(Cognitive Level:Understand(UN)/Apply(AP))Short Answer. 2 marks each.Answer all questions

Qn No.	Question	CL	CO
7	Explain how shallow frying differ from deep frying	UN	1
8	Explain the importance of menu planning as a managerial activity.	UN	4
9	Apply your knowledge in preparing a dish using both dry and moist cooking methods	AP	1
10	Demonstrate how to properly clean and store fresh fish before cooking.	AP	2

Part C. 28 Marks.Time:60 Minutes (Cognitive Level:Apply(AP)/Analyse(AN)/Evaluate(EV)/Create(CR)) Long Answer.7 marks each.Answer all 4 Questions choosing among options * within each question

Qn No.	Question	CL	CO
11	A) Demonstrate effective methods for storing fresh vegetables to retain their freshness and nutritional value. OR B) Demonstrate the preparation of white stock	AP	1, 1
12	A) Analyze the different cuts of fish and the most suitable cooking methods for each OR B) Analyze the role of egg in food production	AN	2, 2
13	A) Assess the impact of using fresh versus frozen ingredients in a fine dining restaurant's menu. OR B) Assess the role of maitre d ' hotel in ensuring smooth restaurant operations	EV	4, 4
14	A) Design a traditional continental breakfast menu for a business class hotel OR B) Design a room-service menu that balances efficiency and variety.	CR	3, 4