

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4,5)  
**LARDER & KITCHEN PRACTICES**  
Subject Code : BHMCT501-18  
M.Code : 78547  
Date of Examination : 05-06-2025

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION - A**

1. Write briefly :

- a) Ballotines
- b) Pate
- c) Quenelles
- d) Galantine
- e) Salad
- f) Parfaits
- g) Garnish
- h) Roulades
- i) Herbs
- j) Canapes



**SECTION - B**

2. Discuss the Equipments used in the Larder Kitchen.
3. What do you understand by Mouse and Mouseline?
4. How Cures and Marinades are important for Cold Kitchen?
5. Discuss the importance of Yield Management in Larder.
6. Classify different types of Cold Cuts.

**SECTION - C**

7. Discuss the importance of Non Edible Display for Buffet.
8. Discuss the sources cultivation and uses of Truffles.
9. What are the qualities required for being a Good Larder Chef?

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**

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BHMCT (Sem.-4,5)  
**BAR OPERATIONS & MANAGEMENT**  
Subject Code : BHMCT503-18  
M.Code : 78549  
Date of Examination : 03-06-2025

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. SECTION-B contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

**SECTION - A**

1. Write briefly :
  - a. Bar Operations
  - b. Malt
  - c. Scotch
  - d. Liqueur
  - e. Bitters
  - f. Agave
  - g. Bourbon
  - h. Vermouth
  - i. Bitters
  - j. Garnishes



**SECTION - B**

2. Give the importance of personnel hygiene for bar tenders.
3. Briefly describe the production process of whiskey.
4. What are the attributes of a Bar Personnel?
5. What is the production process of liqueurs?
6. With a neat diagram, explain what is Patent still method.

**SECTION - C**

7. Draw a neat layout of a BAR. Explain the points to be kept in mind while planning to open a bar.
8. Explain what is a Bar, what are its different parts?
9. Explain the following in brief :
  - a. Service accessories
  - b. Opening and closing duties of bar.

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