

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Catering Science

BSH/C4C 08—HUMAN RESOURCE MANAGEMENT

Time : Two Hours

Maximum : 60 Marks

**Section A***Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Define - relevance of HRD in Hotel industry.
2. What is HRD systems ?
3. What do you mean by Job Specification ?
4. Define - Labor Laws.
5. What is Staff Training ?
6. Define - Performance Appraisal.
7. What is Career Planning ?
8. Define - Task Analysis.
9. What do you mean by Hotel Environment ?
10. What is Micro HR Planning ?
11. What is Employees Grievance ?
12. Define - Job Enrichment.

(8 × 2 = 16 marks)

**Section B***Answer at least **four** questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 24.*

13. Write a short note on Objectives of HR Planning.
14. Give a short note on HRD Systems.
15. What is Limitations of Job Evaluations ?

16. Distinguish between Staff Training and Staff Development.
17. What are the Impacts of Mergers ?

(4 × 6 = 24 marks)

### Section C

*Answer any **two** questions.  
Each question carries 10 marks.*

18. What are the advantages of promotion ?
19. Elaborate the Introduction of Human Resource Planning and their classifications.
20. Elaborate note on Hotel Environment and Culture.
21. Discuss about Job Evaluation and how do you classify them.

(2 × 10 = 20 marks)

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**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
APRIL 2021**

Hotel Management and Catering Science/Hotel Management and Culinary Arts

BSH/C4C07—HOTEL LAWS

Time : Three Hours

Maximum : 80 Marks

**Section A**

*Answer all questions.*

*Each question carries 1 mark.*

1. An example of Indemnity is Car Insurance.
2. Life time warranty is not a type of warranty.
3. Tenant is a person who occupies land or property rented.
4. A business or organization providing a particular service on behalf of another business.
5. Caveat emptor means let the buyer beware.
6. Discharge of surety enacted under the Indian Contract Act 1892.
7. Special contract are Bailment, Pledge and Agency.
8. Legal Action means Lawsuit.
9. A duty is a commitment or expectation to perform.
10. Capacity of parties refers to each party who is entering a contract.

(10 × 1 = 10 marks)

**Section B**


*Answer at least five questions.*

*Each question carries 4 marks.*

*All questions can be attended.*

*Overall Ceiling 20.*

1. What is a Contract ?
2. What is Surety means ?
3. What does Indemnity means ?
4. List any *two* examples of Unfair Trade Practices and False Advertising.

**Turn over** 

5. What makes a Practices Unfair ?
6. What are the 3 elements of an Offer ?
7. Who is an Offerer ?
8. What are Consumer Council ?
9. Does the Sale of Goods Act apply to Auctions.
10. What is the Legal Definition of Warranty ?

(5 × 4 = 20 marks)

### Section C

*Answer at least **four** questions.*

*Each question carries 8 marks.*

*All questions can be attended.*

*Overall Ceiling 32.*

1. Write an Introduction to Discharge and Right of Surety Act.
2. Explain Termination of Agency.
3. Enumerate the Concepts of Bailment.
4. Explain the types of contract seen in Hotel Operations.
5. What is Shop and Establishment Act and who is applicable for it ?
6. Define the term Contract ? What are the essential elements of Contract.
7. What is Capacity in a Contract ?
8. What are the essential of Offer and Acceptance ?

(4 × 8 = 32 marks)

### Section D

*Answer any **one** question.*

*The question carries 18 marks.*

1. Explain the aspects of Surety and Liability in India ?
2. What are the right- duties and liabilities of an Agent and Principle ?
3. What are the regulations of Unfair Trade Practices.

(1 × 18 = 18 marks)

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Catering Science

BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II

Time : Two Hours

Maximum : 60 Mark

**Section A***Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. What do you mean by Wet Masalas.
2. What is Bulk Production.
3. Define Outdoor Theme Dinner.
4. What do you mean by Charcutie're.
5. Define Aspic jelly.
6. Define Pastry.
7. What is Mobile Catering.
8. Define Terrines.
9. What do you mean by Sausages.
10. List out any two basic Pastry Creams.
11. Write any Two Spices.
12. Write any two kinds of Bread.

(8 × 2 = 16 mark)

**Section B***Answer at least **four** questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 24.*

13. Define the following :
  - i) Garam masala.
  - ii) Pepper corns.
14. Describe Marinades and HAM.

15. Describe the different types of Frozen Deserts.
16. Give an brief introduction to Indian Foods.
17. Discuss about Care and Maintenance of Equipments.

(4 × 6 = 24 marks)

### Section C

*Answer any **two** questions.  
Each question carries 10 marks.*

18. Elaborate the following :
  - i) Cures.
  - ii) Brines.
  - iii) Bacon.
19. Give an elaborate note on British Cuisine.
20. List out the role of ingredient in Bread Making.
21. Discuss about Heat and Cold generating Equipment.

(2 × 10 = 20 marks)

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Catering Science

BSH 4B 05—FOOD AND BEVERAGE SERVICE—II

Time : Two Hours

Maximum : 60 Marks

**Section A***Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Define Juices.
2. What is Espresso coffee ?
3. Define Jigger.
4. What is Under Bar ?
5. What is Madeira ?
6. What is Vintage Champagne ?
7. What is Grist ?
8. What is Building methods in Cocktail ?
9. What is “Specialty Coffee” ?
10. Define Dutch Gin.
11. What is Duplicate System ?
12. Write any *two* Champagne based Cocktails.

(8 × 2 = 16 mark)

**Section B***Answer at least **four** questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 24.*

13. What are the Non-Alcoholic Beverages used in Dispense Bar ?
14. Give a short note on Dispense Bar.



15. What are the factors affecting Quality of Wines ?
16. Write the recipes of Brandy
17. Write a short note on Menu Merchandising.

(4 × 6 = 24 marks)

### Section C

*Answer any two questions.  
Each question carries 10 marks.*

18. Write an elaborate note on Pot Still and Patent still manufacturing process.
19. List out the names of any *ten* Liqueurs, their flavor and Country of Origin.
20. Explain the manufacturing process of Champagne.
21. Give an elaborate note on Distilled and Fermented Alcoholic Beverages.

(2 × 10 = 20 marks)



**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Culinary Arts

BHC 4B 06—BAKERY AND CONFECTIONARY

Time : Two Hours

Maximum : 80 Marks

**Section A***Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Write any *two* Basic Equipments used in Bakery and Confectionery.
2. Name any *two* types of Bread.
3. Define Genoese method.
4. Give any *two* examples of Fat.
5. Define Cherry Sauce.
6. What is Wooden Spatula ?
7. What do you mean by Sponge ?
8. Define Oven.
9. Write any *two* sauces used in Confectionery.
10. Define Bread Fault.
11. What is Leavening Agent ?
12. Define Dough.

(8 × 2 = 16 marks)

**Turn over**

**Section B (Short Essays)**

*Answer at least **four** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

13. Draw the Layout of Bakery.
14. What are the Principles of Bread Preparations.
15. Name any *four* tools used in Icing.
16. Explain preparation of Biscuits.
17. Write a short note on Crystalline Confectionery.

(4 × 6 = 24 marks)

**Section C (Long Essays)**

*Answer any **two** questions.*

*Each question carries 10 marks.*

18. Elaborate the characteristics of Chemicals and Leavening Agents.
19. Give a short note on the following :
  - i) Flaky Paste ; ii) Puff Paste ; and iii) Choux Paste.
20. Point out the characteristics of Good Breads and give a detailed note on Bread properties.
21. List some of the Confectionery terms and elaborate them.

(2 × 10 = 20 marks)

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Culinary Arts

BHC 4B 05—QUANTITY COOKING

Time : Two Hours

Maximum : 60 Marks

**Section A***Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Define Recipe.
2. Who is a food buyer ?
3. Define Nutritive cooking.
4. What do you mean by function catering ?
5. Define Menu formate.
6. Define Menu specification.
7. What do you understand by Broiling ?
8. Define the term Baking.
9. Write any *two* examples of dry heat.
10. Define Mechanics of Menu.
11. Define Cream soup.
12. Mention *any* two Garnishes for soup.

(8 × 2 = 16 marks)

**Turn over**

**Section B**

*Answer at least **four** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

13. List any *five* cookery terms and explain them in detail.
14. Write the importance of Receipt and Transportation handling of foods.
15. Write the procedure for buying Refrigerated foods.
16. Explain any *two* continental soups in detail with examples.
17. Why is it important to standardize Recipes.

(4 × 6 = 24 marks)

**Section C (Long Essays)**

*Answer any **two** questions.*

*Each question carries 10 marks.*

18. Study of Menu is important for different types of Quantity food outlets—Explain.
19. Elaborate the uses of different types of fuel used in Quantity cooking.
20. Explain the uses of fats as a medium of cooking.
21. List out the dishes for onam festival—Explain.

(2 × 10 = 20 marks)

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021****B.T.H.M.****BTH 4C 04—HOSPITALITY LAW**

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer at least ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. What is meant by mutuality ?
2. What are the duties of Occupier ?
3. Define Law.
4. What is jurisdiction ?
5. What do you mean by Notification of food poisoning under prevention of food adulteration act
6. What is the purpose behind a plaintiff being awarded punitive damages ?
7. What do you mean by Ecotourism ?
8. As per the factories act, after how many years should the factory premises be painted and refurbished ?
9. List out the powers of Food Inspectors
10. What are the objectives of the Prevention of the food adulteration Act 1954.
11. Define Self Insuring
12. What is overbooking ?
13. What is void contract ?
14. Write a note on Quasi Contracts.
15. Define Package tour.

**Section B**

*Answer at least **five** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 30.*

16. What are the Specific responsibility of the occupier in relation to hazardous processes
17. What are the Types of Tourist Agencies ?
18. List out the members of board constituted under Prevention of Food Adulteration Rules, 1955.
19. Explain about Tourist Resort with respect to Tourism Law.
20. What are the Right of workers to warn about imminent danger ?
21. Explain the term 'Worker'. Would you call a man, a 'Worker' who is working in a factory but is not getting any wage ?
22. What are the Qualification of food inspector ?
23. What is hazardous process ?

(5 × 6 = 30 marks)

**Section C**

*Answer any **two** questions.*

*Each question carries 10 marks.*

24. Classify Contract under Contract Act.
25. Discuss the main provisions of the Indian Factories Act, 1948.
26. Discuss about The Central Committee for Food Standards under Prevention of Food Adulteration Act (PFA).
27. What are the Obligations of a Tourist Agency.

(2 × 10 = 20 marks)

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
APRIL 2021**

B.T.H.M.

BTH 04 B13—AIRPORT AND CARGO MANAGEMENT

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A**

*Answer at least ten questions.*

*Each question carries 3 marks.*

*All questions can be attended.*

*Overall Ceiling 30.*

1. How many days a foreigner can stay in India ?
2. Which are the four major airports of India ?
3. Who started aviation in India ?
4. What does AAI stand for why was it formed ?
5. What does ICAO mean ?
6. How many cities are there in India map ?
7. What is the importance of check-in procedure in airport ?
8. What qualifies as a carry-on bag ?
9. What is weight system of baggage allowance ?
10. What are the types of air cargo ?
11. How many states have inner line permits ?
12. What is Tim tourism industry ?
13. What is pooling of baggage ?
14. What does RFS stand for in shipping ?
15. What is an airway bill and what is it used for ?

(10 × 3 = 30 marks)

**Turn over**

## Section B

*Answer at least **five** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 30.*

16. What are the live animal Regulations ?
17. What are the major sea ports in India ?
18. How does the Billing and Settlement Plan work ?
19. What dangerous goods are forbidden to be transported in airlines ?
20. What is the main purpose of IATA ?
21. How does the cargo industry work ?
22. What are the roles of water transportation in the tourism industry ?
23. What challenges exist in developing the air cargo industry further ?

(5 × 6 = 30 marks)

## Section C

*Answer any **two** question.*

*Each question carries 10 marks.*

24. What is the history of air travel ? Explain in detail.
25. What defines immigration and emigration ?
26. What are the methods of warehousing management ? Explain in detail.
27. What is an airport emergency ?

(2 × 10 = 20 marks)



**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
APRIL 2021**

B.T.H.M.

BTH 04 B11—ADVANCED FOOD AND BEVERAGE SERVICE THEORY

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer at least **eight** questions.  
Each question carries 3 marks.  
All questions can be attended.  
Overall Ceiling 24.*

1. Define wine.
2. What is the term 'degorgement' ?
3. What is liqueur ?
4. Name any *four* bar equipments.
5. What is known as vermouth ?
6. What is known as chaptalization ?
7. What do you understand by apretif port ?
8. What is known as dispense bar ?
9. What is the use of electric blender ?
10. Write a note on demerara rum.
11. What is known as corkage ?
12. Name any *four* brand names of tequila.

(8 × 3 = 24 marks)

**Section B**

*Answer at least **five** questions.  
Each question carries 5 marks.  
All questions can be attended.  
Overall Ceiling 25.*

13. Draw the physical layout of dispense bar and explain its parts.
14. Explain the process of decanting old red wines.

**Turn over**

15. Give atleast five guidelines for pairing wine and food.
16. Explain hops role in beer making.
17. Explain aromatized wine.
18. Write a short note on still wine.
19. List ten international beer brands with their country of origin.

(5 × 5 = 25 marks)

### Section C

*Answer any **one** question.*

*Each question carries 11 marks.*

20. Explain the steps involved in vinification process.
21. Explain different types of aperitifs.
22. What is malt whisky ? Explain the process of making malt whisky.
23. Explain the opening and closing duties of Bartender.

(1 × 11 = 11 marks)

**FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Catering Science

BSH/C4 C08—HUMAN RESOURCE MANAGEMENT

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A***Answer the following questions.*

1. Which pay is one of the most crucial pay given to the employee and also shown in the pay structure?
  - (a) Strategic.
  - (b) Bonus.
  - (c) Performance.
  - (d) Commission.
2. What is that describes the duties of the job, authority relationship, skills requirement, conditions of work etc ?
  - (a) Job analysis.
  - (b) Job enlargement.
  - (c) Job enrichment.
  - (d) Job evaluation.
3. During the lay off period, the employer has to pay \_\_\_\_\_ of the basic wages.
  - (a) One fourth.
  - (b) Half.
  - (c) Three fourth.
  - (d) One third.
4. \_\_\_\_\_ involves a one to one discussion between the participant and administrator.
  - (a) Counseling.
  - (b) Training.
  - (c) Motivation.
  - (d) Recruiting.
5. \_\_\_\_\_ appraisal done separately will provide feedback on the potential of these managers.
  - (a) Managerial.
  - (b) General.
  - (c) Potential.
  - (d) Administrative.

(5 × 1 = 5 marks)

**Section B***Answer the following questions.*

1. \_\_\_\_\_ is also known as skill based and knowledge based pay.
2. \_\_\_\_\_ is the term used to describe those individuals born between 1945 and 1970.

**Turn over**

3. \_\_\_\_\_ is the term used to describe children born after 1994 that are growing up in the Internet age.
4. 'First come last go and last come first go' is the principle of \_\_\_\_\_.
5. A complaint brought by one party to an employment contract against another party is called \_\_\_\_\_.

(5 × 1 = 5 marks)

### Section C

*Answer any eight questions.*

1. What do you mean by micro level planning ?
2. Define Demand analysis.
3. State Cultural consistency.
4. What is Job ranking ?
5. What is HRIS ?
6. Give formula for labour turnover rate.
7. How does the Performance-based training helps ?
8. Who is Competent ?
9. Define the Code of ethics.
10. Brief about Reinforcement System.

(8 × 2 = 16 marks)

### Section D

*Answer any six questions.*

1. Explain about the Competency Mapping.
2. Write a note on Position Analysis.
3. Discuss the objectives of Job Evaluation.
4. Write a note on Orientation Program.
5. Explain the Herzberg Principles for Job Enrichment.
6. Write a note on Employee Assistance Programs.
7. What are the Components of a Compensation System ?
8. Explain the Sources of Grievance.

(6 × 4 = 24 marks)

**Section E**

*Answer any two questions.*

1. List out the Benefits of Training. Explain.
2. Describe the Components of the Typical Employee Counseling Program.
3. Explain the Compensation Plans.

(2 × 15 = 30 marks)

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**FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION  
APRIL 2021**

Hotel Management and Catering Science

BSH/C4C07—HOTEL LAWS

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A**

*Answer all questions.*

*Each question carries 1 mark.*

State whether True or False :

1. Coercion is requesting someone to do a favour.
2. The person of whose default the guarantee is given is called the creditor.
3. Guarantee is a formal assurance that certain conditions will be fulfilled.
4. A pledger gives the pledgee some rights but do not part with all rights of ownership.
5. Bailments can be express or implied.
6. When an agency is terminated all of the agent's authority is terminated as well.
7. Caveat emptor is the contract law principle that the sale of real property.
8. Auction sale is a private deal with a buyer and seller.
9. An informal complaint and formal complaint in the way it is processed but both are differed contribute to the overall complaints process.
10. A consumer by law is the one who utilizes the chance to buy products in exchange of money.

(10 × 1 = 10 marks)

**Section B**

*Answer any eight in one or two sentences.*

*Each question carries 2 marks.*

1. What is Free Consent ?
2. What is meant by Fraud ?

**Turn over**

3. What is Contract of Guarantee ?
4. What is Co-Surety ?
5. Define Bailor.
6. What do you mean by Bailment ?
7. Who is an Unpaid Seller ?
8. What is Contract of Sales of Goods?
9. What is shops and Establishment Act ?
10. Who is a Consumer ?

(8 × 2 = 16 marks)

### Section C

*Write short note on any six of the following.  
Each question carries 4 marks.*

1. Explain the remedies available for Breach of contract.
2. Write short notes on contract of Indemnity
3. Explain Surety with its rights and liabilities.
4. What do you mean by Pledge by Non- owner ?
5. How Agency can be terminated.
6. How Auction sales is done.
7. What is sale by non-owner in terms of law ?
8. Write short notes on Consumer Protection council ?

(6 × 4 = 24 marks)

### Section D

*Explain in brief about any two.  
Each question carries 15 marks.*

1. Explain the rights and duties of Agency ?
2. Define Conditions and Warranties and distinguish between Conditions and Warranty.
3. Define Hotel law and explain the rights of Innkeeper and Tenant.

(2 × 15 = 30 marks)

**FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Catering Science

BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Part A***Answer the following.**Each question carries 1 mark.*

1. The two basic Indian gravies are \_\_\_\_\_ and \_\_\_\_\_.
2. \_\_\_\_\_ is the thickening agent for avial.
3. The bratt pan is mainly used for \_\_\_\_\_.
4. \_\_\_\_\_ is the type of menu used in school canteen.
5. In bulk food production plays \_\_\_\_\_ the major role.
6. Pasta is originated from \_\_\_\_\_ cuisine.
7. Book maker is the type of \_\_\_\_\_.
8. Pate in English is known as \_\_\_\_\_.
9. Profiteroles is made with \_\_\_\_\_.
10. Tart is a type of \_\_\_\_\_.

(10 × 1 = 10 marks)

**Part B***Answer any eight questions.**Each question carries 2 marks.*

1. Name two basic Indian Masala.
2. Name four Indian Spices.
3. What do you mean by quantify food production ?
4. What do you mean by Bain Marie ?
5. What do mean by indenting ?
6. What is menu planning ?



7. What is sandwich ?
8. Name parts of sandwich.
9. Name two laminated pastries.
10. What is choux pastry ?

(8 × 2 = 16 marks)

### Part C

*Answer any six questions.  
Each question carries 4 marks.*

1. Write short notes on spices.
2. Briefly explain about thickening agents used in Indian kitchen.
3. Plan a menu for industrial workers.
4. What are the parameters to be followed when planning theme dinners ?
5. Write short notes on Spanish cuisine.
6. Briefly explain about parts of sandwiches.
7. Explain briefly on puff pastry preparation.
8. Write short notes on role of yeast in bakery.

(6 × 4 = 24 marks)

### Part D

*Answer any two questions.  
Each question carries 15 marks.*

1. Role of spices and condiments in Indian Cuisine - Discuss.
2. Write in detail on modern developments in equipment manufacturing.
3. Explain in detail on Indenting.

(2 × 15 = 30 marks)





- a. Types of Heat exchangers
- b. Types of Heat Transfer
- c. Types of Turbines

4 to 6 - 24 marks

Answer any four of the following questions

- 1. Write the types of Boilers
- 2. Name any 10 constituents of water
- 3. Name any 7 elements of a boiler and their parts of a boiler

4 to 6 - 24 marks

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**FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION  
APRIL 2021**

Hotel Management and Culinary Arts  
BHC 4B 06—BAKERY AND CONFECTIONARY  
(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A**

*Answer all questions.  
Each question carries 1 mark.*

Multiple Choice Questions :

1. The process by which yeast changes sugar into carbon dioxide is called :
  - (a) Kneading.
  - (b) Proofing.
  - (c) Fermentation.
  - (d) Knocking back.
2. Which of the following is not a type of puff pastry ?
  - (a) Quarter puff.
  - (b) Half puff.
  - (c) Three-quarter puff.
  - (d) Full puff.
3. Which one is the basic ratio for making short paste ?
  - (a) 2 parts flour, 1 part fat and 1 part sugar.
  - (b) 2 parts flour, 2 parts fat and 2 parts sugar.
  - (c) 3 parts flour, 2 parts fat and 1 part sugar.
  - (d) 5 parts flour, 2 parts fat and 2 part sugar.
4. Puff pastry is not used for the following :
  - (a) Vol-au-vents.
  - (b) Profiteroles.
  - (c) Bouchees.
  - (d) Palmiers.

Turn over

5. Egg whites whip into a better foam if :
- They are at room temperature.
  - A small amount of oil is added.
  - They contain some bicarbonate of soda.
  - They are chilled.

Answer True or False :

- Salt and fat are the ingredients that retard yeast fermentation.
- Choux pastry is leavened with eggs.
- Fat is creamed with sugar to incorporate air cells into a cake batter.
- A Genoese is always baked in a sheet pan instead of a round tin form.
- Cold mixing separates the egg whites and yolks when making Genoese sponge.

(10 × 1 = 10 marks)

### Section B

*Answer any eight questions.*

*Each question carries 2 marks.*

- Explain-Bleached Flour.
- Write short notes on "Bleeding".
- How to Judge the quality of Bread ?
- What is Hydration ?
- What is the difference between icing and frosting ?
- How do you write on cake icing ?
- How do you make pastry for a pie ?
- List out the ingredients for puff pastry ?
- What is confectionery chocolate ?
- What is amorphous sugar ?

(8 × 2 = 16 marks)

**Section C**

*Answer any six questions.  
Each question carries 4 marks.*

1. Name three methods of baking.
2. What is Gluten ? How is it produced and why is it important ?
3. Explain the Salt-Delayed Method.
4. What are bread improvers and what is their role ?
5. List out the raw materials used in cake.
6. What are the various types of icing ?
7. Why do my cookies turn out flat and crispy ?
8. What are *three* leavening agents in quick breads ?

(6 × 4 = 24 marks)

**Section D**

*Answer any two questions.  
Each question carries 15 marks.*

1. What are the aims and objectives of bakery ?
2. Analyse the difference between having less salt and excessive salt in bread.
3. What cakes are made using the creaming method ? Explain in the steps.

(2 × 15 = 30 marks)

**FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION****APRIL 2021**

Hotel Management and Culinary Arts

BHC 4B 05—QUANTITY COOKING

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A***Answer the following questions.*

1. Which of the following is an example of a cyclical menu ?
  - (a) Cafeteria food.
  - (b) Restaurant menu.
  - (c) Buffet menu.
  - (d) Fast food menu.
2. Cultural beliefs influence food choice. Which statement is incorrect ?
  - (a) Jewish people eat meat and dairy together.
  - (b) Muslim people cannot drink alcohol.
  - (c) Catholic people cannot eat red meat on Fridays.
  - (d) Jains cannot eat root vegetables.
3. Which of the following ingredient quantity measurements are used in developing standard recipes ?
  - (a) Weight.
  - (b) Cost.
  - (c) Area.
  - (d) Expiration date.
4. Grated parmesan cheese and grilled flutes are accompaniment for \_\_\_\_\_.
  - (a) Potage st. Germain.
  - (b) Crème de tomate.
  - (c) Consomme.
  - (d) Minestrone.
5. Portion size of the cheese is \_\_\_\_\_.
  - (a) 40 g.
  - (b) 60 g.
  - (c) 80 g.
  - (d) 100 g.

(5 × 1 = 5 marks)

**Turn over**



**Section B**

*Answer the following questions.*

1. An a la carte is ideal for cafeteria and canteens.
2. Searing is a dry heat method of cooking food.
3. Freezers must be maintained at or below 15°C.
4. Thawing is not done any level at refrigerator.
5. Tomato sauce is served as an accompaniment for fish only.

(5 × 1 = 5 marks)

**Section C**

*Answer any eight questions.*

*Each question carries 2 marks.*

1. What is recipe bank ?
2. Define Menu Pattern.
3. What is Allergens ?
4. What is FIFO, FEFO and LIFO ?
5. Define Poeling.
6. Define Purchase order form.
7. Define Moist Heating.
8. Name four soups with accompaniments.
9. Name Four Hot butter sauce.
10. What is Proprietary Sauce ?

(8 × 2 = 16 marks)

**Section D**

*Answer any six questions.*

*Each question carries 4 marks.*

1. Give a layout with examples of Indian table d' hote lunch menu.
2. Point to be considered while planning a menu for School students.

3. Write about the Disadvantages of Convenience foods.
4. Discuss the advantages of cold storage room.
5. Write about the benefits of Micro wave cooking.
6. How do Select of Food for quantity cooking ?
7. Write a note on cold soups with examples.
8. Draft a short note on chutneys.

(6 × 4 = 24 marks)

### Section E

*Answer any two questions.  
Each question carries 15 marks.*

1. Describe the various kinds of menu.
2. Discuss the problems in food transportation.
3. Classify the sauces and explain with examples.

(2 × 15 = 30 marks)

**FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION  
APRIL 2021**

B.T.H.M.

BTHM 4C 04—HOSPITALITY LAW

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

I. Identify the answer from the options. Each question carries 1 mark :

- 1 On site liquor consumption license is also called as \_\_\_\_\_ license.
  - a) L3.
  - b) L5.
  - c) L7.
  - d) Both (i) and (ii).
- 2 In duties and right of parties the right to privacy is \_\_\_\_\_.
  - a) Partial.
  - b) Absolute.
  - c) Quasi.
  - d) Permanent.
- 3 \_\_\_\_\_ of the Goods passes to the Purchaser upon delivery from the supplier
  - a) Retention.
  - b) Risk.
  - c) Repair.
  - d) Replacement.
- 4 \_\_\_\_\_ act provides for the protection and improvement of environment.
  - a) Environment act.
  - b) The air act.
  - c) Water act.
  - d) All the three.
- 5 Labour law is also known as :
  - a) Worker's law.
  - b) Work place law.
  - c) Industrial law.
  - d) Employment law.

(5 × 1 = 5 marks)

II. Match the following :

- |                     |   |  |
|---------------------|---|--|
| 6 Hazardous process | – | i) Employed, directly or by or through any agency. |
| 7 Worker            | – | ii) Paid per hour.                                 |
| 8 Factory           | – | iii) Solids, liquids, or gases.                    |
| 9 Minimum wage      | – | iv) Amendment Act of 1987.                         |
| 10 Dangerous good   | – | v) 10 or more persons.                             |

(5 × 1 = 5 marks)

Turn over

III. Write any *eight* short answer questions min 2 or 3 sentence. Each question carries 2 marks. :

- 11 Give two examples of solid waste in hotels.
- 12 Define the term "contamination".
- 13 Define the term "Offer".
- 14 Define the term appellate authority.
- 15 What is Shift ?
- 16 Define the term "occupier".
- 17 What is the meaning of consumer dispute ?
- 18 Define voidable contract.
- 19 What is "fraud" ?
- 20 Define the term "Hotel".

(8 × 2 = 16 marks)

IV. Write any *six* short essay questions in 150-200 words. Each one carries 4 marks :

- 21 Write the minimum requirements for a standard bar.
- 22 Describe the three categories in contract Law.
- 23 Write a note on registration certificate in shop and establishment act.
- 24 Describe the term "obligation of worker".
- 25 Describe the term "child labour".
- 26 When an insurance company can deny claim ?
- 27 Write the composition of The State Consumer Protection Councils.
- 28 Illustrate with example the term "proposal".

(6 × 4 = 24 marks)

V. Write any *two* essays in 600-800 words :

- 29 Write the document requirements for grant o L1 liquor licenses.
- 30 Write in detail about report of food analyst.
- 31 When a complaint can be made as per consumer protection act ?

(2 × 15 = 30 marks)