

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021**

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD AND BEVERAGE PRODUCTION

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer any ten questions.  
Each question carries 2 marks.*

1. What are Mincers ?
2. What is Lard ?
3. What is Force meat ?
4. What is Par level ?
5. What is Yield test ?
6. What is Daily Inventory Sheet ?
7. What is Bin Card ?
8. What is 3R's ?
9. What is Table d' hote Menu ?
10. Describe hospital Catering.
11. What is Canapé ?
12. What is First-in, first-out (FIFO) ?

(10 × 2 = 20 marks)

**Section B (Short Type of Questions)**

*Answer any four questions.  
Each question carries 5 marks.*

13. Characteristics of Hospital Catering.
14. Enlist the merits and demerits of *OFF premises Catering*.
15. Write a note on Formal Buying.

16. What is Larder control ?
17. What are the criteria for equipment selection ?

(4 × 5 = 20 marks)

### Section C

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

18. Draw format of Indent sheet. What are the major factors affecting Indenting ?
19. What is a Menu ? Enlist the functions of menu and what are the factors affecting Menu planning ?
20. Describe standard operating procedures and maintenance of equipment used in kitchen.
21. Describe Commercial Catering.

(2 × 10 = 20 marks)

CHMK LIBRARY UNIVERSITY OF CALICUT

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Hotel Management and Culinary Arts

BHC 3B 03—FOOD AND BEVERAGE SERVICE

(2019—2020 Admissions)

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. What is French Service ?
2. What are Kiosks ?
3. What is EPNS ?
4. What do you mean by Polivit ?
5. What is *Trancheur* ?
6. Define Menu ?
7. What do you mean by Guest service Cycle ?
8. What is a Station ?
9. What are Condiments ?
10. What is a Mocktail ?
11. What is Buffet ?
12. What is Mise en place ?

(8 × 2 = 16 marks)

**Turn over**

**Section B (Short Answer Type Questions)**

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

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

13. What are duties and responsibilities of Station waiter/Captain ?
14. Explain Silver Room.
15. What is side board ? What are the items kept in Side board ?
16. Write a note on Off Premise/outdoor catering.
17. Enlist at least 10 different types of crockeries and their sizes used in restaurant

(4 × 6 = 24 marks)

**Section C**

*Answer any **two** question.*

*Each question carries 10 marks.*

18. Classify Catering establishment. Explain.
19. Elucidate various trollies used in F and S Service.
20. What are the Points to remember while laying a table ?
21. Explain different types of table services.

(2 × 10 = 20 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Hotel Management and Culinary Arts  
BHC 3B 04—ADVANCED FOOD PRODUCTION  
(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A**

*Answer all questions.*

*Each question carries 1 mark.*

1. Name the term of muscular stomach lining of beef or other meat animals ?
2. The meaning of Chitterlings \_\_\_\_\_.  
(a) Beef intestines. (b) Pork intestines.  
(c) Game intestines. (d) Lamb intestines.
3. \_\_\_\_\_ is flat, long flexible blunt knife basically used in bakery of spreading icings.
4. Steel is though not a knife, but is used to sharpen knives :  
(a) True. (b) False.
5. \_\_\_\_\_ has been called the “father of industrial catering”.
6. \_\_\_\_\_ is a third person verb that describes the action of serving something, usually food or beverages, to someone else.  
(a) Vendors. (b) Buyers.  
(c) Caters. (d) Sellers.
7. The provision of food and beverages to ‘people at work,’ in industries and factories at highly subsidized rates is called.
8. The hospital catering has been grouped under the welfare catering:  
(a) False. (b) True.
9. SOP stands for \_\_\_\_\_.
10. \_\_\_\_\_ means the amount of size of a portion of food to be served to a customer.

(10 × 1 = 10 marks)

**Turn over**

**Section B**

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

1. Yield percentage.
2. Canapé .
3. Walk-up.
4. Paring knife.
5. How intend is important for Yield of a product. ?
6. Menu Considerations of Industrial catering
7. Off premise catering.
8. Ease of preparation in mass catering menu.
9. Purchasing Daily use needs.
10. Methods of monitoring portion control in Store and Purchase.

(8 × 2 = 16 marks)

**Section C**

*Briefly explain any six.  
Each question carries 4 marks.*

1. Explain the basic procedures for preparing forcemeat ?
2. What are the various types of Sausages preparing in larder ?
3. List out the safety precautions while Handling Equipments ?
4. Describe the kitchen equipments of Pots and pans and their uses ?
5. Explain the Problems associated in Industrial Catering ?
6. How Quantity control and portion control plays an important role in Industrial Catering ?
7. Give the Factors to be considered when planning a menu Presentation for catering ?
8. How to select the suppliers for purchasing process ?

(6 × 4 = 24 marks)

**Section D**

*Briefly explain any two.*

*Each question carries 15 marks.*

1. Explain briefly about the Responsibilities of Chef Garde Manger ?
2. Elaborate the Heavy Equipments used in kitchen ?
3. Briefly explain about Cyclical menus and its advantages and disadvantages ?

(2 × 15 = 30 marks)

CHMK LIBRARY UNIVERSITY OF CALICUT