

FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2022

Hotel Management and Catering Science

BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer atleast eight questions.**Each question carries 2 marks.**All questions can be attended.**Overall ceiling 16.*

1. Define Spices.
2. Define the following :
 - i) HAM.
 - ii) Bacon.
3. What is Mobile Catering ?
4. What is meant by Indian Masalas ?
5. Define Confectionery.
6. List any two Indian Spices.
7. Define Quantity Equipment.
8. Write any two unique ingredients used in Spanish cooking.
9. What is Galantine ?
10. Define Short Crust.
11. Mention any two ingredients used in Bread.
12. Define Garnish.

(8 × 2 = 16 marks)

Turn over

Section B

*Answer atleast **four** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall ceiling 24.

13. Describe the uses of Thickening Agents.
14. Brief-modern developments in Equipment Manufacturing.
15. List out the criteria in Planning a menu for Hospitals.
16. Write the different spreads for Sandwiches.
17. Write a short note on Simple Yeast Bread.

(4 × 6 = 24 marks)

Section C

*Answer any **two** questions.*

Each question carries 10 marks.

18. Write a detailed note on Mexican Cuisines.
19. Give a brief note on the Concept of Masalas.
20. Explain the quantities and portions for Bulk Production with an example.
21. Explain the principles of Bread Making.

(2 × 10 = 20 marks)

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APRIL 2022**

Hotel Management and Catering Science
BSH 4B 05—FOOD AND BEVERAGE SERVICE—II
(2019 Admission onwards)

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. Name any *two* Distilled Alcoholic Beverages.
2. Give any *two* examples of Aerated Water.
3. Define Par Stock.
4. What is Back Bar.
5. What is Aperitifs.
6. What do you understand by "Vermouth".
7. Define Kahlua.
8. Write the Country origin of the following.
(a) Anisette. (b) Absinthe.
9. What do you understand by "Spirits".
10. Define Menu Engineering.
11. Write any *two* Grape Varieties of France.
12. What is Dispense Bar.

(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. Write a short note on "Beverages".
14. Give a short note on "Back bar".
15. What is Fortified Wines and give examples.
16. Give a short note on Beer.
17. What is Pot Still.

(4 × 6 = 24 marks)

Section C

Answer any two questions.

Each question carries 10 marks.

18. Elaborate note on Alcoholic Beverages and their Classifications.
19. What is Bitters ? Write their types and Brand names.
20. Explain methods of making Cocktails.
21. Elaborate note on Triplicate System and Duplicate System.

(2 × 10 = 20 marks)

FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION, APRIL 2022

Hotel Management and Catering Science

BSH4B06—FOOD AND BEVERAGE PRODUCTION—II

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

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

1. Malvani Masala is from _____ State.
2. Green Cardamom is a _____.
3. _____ is a type of Cooking Equipment.
4. Gelatin is a _____ agent.
5. _____ is a list of Dishes Available in a Restaurant.
6. Indenting means _____.
7. Myonnaise is used in _____ spread.
8. HAM means _____.
9. Sausages means _____.
10. Icing means _____.

(10 × 1 = 10 marks)

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

1. What do you mean by Dry masalas ?
2. What is Marinades ?
3. What do you mean by Laminated ?
4. What is Blending of masalas ?

Turn over

5. Name any two equipments used in Kitchen.
6. Define Thickening Agents ?
7. What is Fat ?
8. What do you mean by Non Edible Displays ?
9. What are Pates ?
10. Define-Theme dinner ?

(8 × 2 = 16 marks)

Part C

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

1. List the ingredients of Basic masalas ?
2. Write a short note on Sausage.
3. What is Menu ? Why is it important ?
4. Write a short note on thickening agents ? Brief its types?
5. Describe Frozen desserts ?
6. Define-sandwich and its parts.
7. Explain the methods of preparing Rough puff ?
8. Write a short note on French cuisine.

(6 × 4 = 24 marks)

Part D

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

1. Explain the care and maintenance of equipments used in Quantity kitchen ?
2. Explain the parameters for quantity Food Menu Planning ?
3. Explain the principles of Bread Making ?

(2 × 15 = 30 marks)

8. Define Under Bar.
9. What do you understand about liqueurs ?
10. Define Vodka.

(8 × 2 = 16 marks)

Section C

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

1. Write a short note on Milk Based Drinks.
2. Give a brief note on Dispense Bar.
3. Write any *four* Grape varieties used in making Wines.
4. Give short notes on Menu Engineering.
5. Explain the following :
 - i) Tea ; and
 - ii) Brewed and fermented Alcoholic Beverage.
6. Name any *four* brands in White Wine.
7. Write a short note on Aperitifs and its types.
8. Give a short note about the following : i) Absinthe ; and ii) Aurum.

(6 × 4 = 24 marks)

Section D

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

1. Elaborate note on Beverage and explain its types.
2. Draw the Layout of Bar and explain them.
3. Write any *ten* Liqueur names and their Color and Country.

(2 × 15 = 30 marks)