

16U543

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Name:

Reg. No.

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

(CUCBCSS-UG)

CC15U HM5 B08 - ADVANCED FOOD AND BEVERAGE PRODUCTION - II

(Catering Science & Hotel Management - Core Course)

(2015-Admission onwards)

Time: Three Hours

Maximum: 80 Marks

Part A

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

Choose the appropriate answer:

1. The Refrigeration/ Walk in cooler temperature is -----
a) -18°C b) 10°C c) 4°C d) 0°C
2. Thawing is done in -----
a) Running water b) Cold room c) Hot water d) Room temperature
3. The cold sauce prepared in Garde manger is -----.
a) Veloute b) Hollendaise c) Mayonnaise d) Espagnol
4. Danger zone is a temperature range out of the following:
a) $10^{\circ}\text{C}- 30^{\circ}\text{C}$ b) $5^{\circ}\text{C}- 63^{\circ}\text{C}$ c) $4^{\circ}\text{C}-18^{\circ}\text{C}$ d) $0^{\circ}\text{C} - -18^{\circ}\text{C}$

Fill in the Blanks:

5. French term for Cheese is -----.
6. Coarsely cut root vegetables like carrot, onion, celery and leeks which is used in the preparation of stock is called -----.
7. ----- is a fish cut across and through the bone of a large, whole round fish which is 2-3 cm thick.
8. Poaching temperature is ----- to ----- $^{\circ}\text{C}$

Answer the following:

9. Expand FIFO
10. What is Roux?
11. What is KOT?
12. Expand HACCP

(12 x 1 = 12 Marks)

Part B

Answer *all* the questions. Each question carries 2 marks.

13. What is Bin Card?
14. Name four large equipment which are used in Out Door Catering.
15. What is Inventory?
16. What is pasteurization?
17. List at least four challenges of the off-premise catering?
18. What is cyclic menu?
19. Name four Industrial Catering Units.
20. Explain the term yield with regard to food production.
21. Define Garde manger.

(9 x 2 = 18 Marks)

Part C

Answer any *five* questions. Each question carries 6 marks.

22. Explain Rechauffe cooking with examples.
23. Give a short note on duty roster. Draw a sample duty roster.
24. Explain Standard Purchase Specification.
25. Explain the duties and responsibilities of Larder chef.
26. What are the points to be considered while purchasing fish?
27. Explain the different storage systems of a five star hotel kitchen.
28. Explain the basic purchase system with the help of a flowchart.

(5 x 6 = 30 Marks)

Part D

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

29. What are the points to be considered while planning a wedding menu for 500 Pax dinner?
30. Draw the layout of the traditional larder room, label the parts and give the details of work done in each section.
31. List the various ways you can reduce the food cost of the production department.

(2 x 10 = 20 Marks)
