15U324

(Pages: 2)

Name: ………………

Reg. No…………….

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2016
(CUCBCSS - UG)
CC15U HM3 B03 - ADVANCED FOOD & BEVERAGE PRODUCTION – I
Catering Science & Hotel Management - Core Course
(2015 Admission)

Time: Three Hours

Maximum: 80 Marks

Section A

Fill in the Blanks:

1. The protein present in wheat is ……………
2. Internal organs of animals are called ……………………..
3. Mulligatawny soup is originated from………………..
4. …………………is the raising agent used in the preparation of bread.
5. The thickening agent used in Korma is ………………
6. The process of crackling mustard with whole chilly and curry leaves is called……………...
7. …………………… is an example of mobile catering.
8. Equal amount of butter and flour cooked to a sandy texture is called………………...
9. LIFO stands for ……………
10. French term for fish cook is …………
11. Poaching temperature is ……………….C^0
12. Bibinca is the dessert, from ……………..

(12 x 1 = 12 Marks)

Section B

Explain the following terms:

13. Explain the importance herbs in cooking.
14. What is Bacon?
15. Explain the term "Off Premises" catering.
16. What do you mean by indenting?

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17. Name four consommé variations.

18. What is a cyclic menu?

19. What are the salient features of Hospital catering?

20. What are Pastas?

21. What is a balance diet?

<div align="right">**(9 x 2 = 18 Marks)**</div>

Section C

Write short essay on any five: -

22. What are the duties and responsibilities of Larder Chef?

23. Explain the preparation of Puff Pastry.

24. Explain accompaniments and give 3 examples.

25. Discuss the garbage disposal methods in hotel.

26. Explain the term "Theme Parties".

27. What are the different storage systems followed in hotels?

28. Explain the Standard Purchase Specification with a format.

<div align="right">**(5 x6 = 30 Marks)**</div>

Section D

Write any two essay on: -

29. Explain the objectives of Food Cost Control.

30. Explain the points to be considered while planning a menu for 800 Pax marriage function.

31. Elaborate the techniques used for purchasing and various systems applied.

<div align="right">**(2 X 10 = 20 Marks)**</div>

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