

15U543

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Name:

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, OCTOBER 2017

(CUCBCSS-UG)

CC15U HM5 B08- ADVANCED FOOD AND BEVERAGE PRODUCTION - II

(Catering Science & Hotel Management - Core Course)

(2015-Admission Regular)

Time-3 hours

Maximum : 80Marks

Part A

Answer *all* questions. Each question carries 1 mark

Choose the appropriate answer.

1. At which temperature perishable foods are stored in the refrigerator?
a) 1° - 4° C b) 3° - 8° C c) 18° - 20° C d) 10° - 15° C
2. The acronym HACCP stands for:
a) Hazard Analysis Control Contamination Point
b) Hazard Actual Critical Control Point
c) Hazard Analysis Critical Control Point
d) None of the above
3. What is calculated by dividing the recipe cost by the total number of portions that the recipe yields?
a) Food cost b) Cost per unit c) Ingredient total cost d) Portion cost
4. In the traditional Garde manger brigade, who cleans stores and otherwise handles seafood?
a) Buffetier b) Poissonier c) Charcutier d) Boucher
5. Which of the following is true of standardized recipes?
a) Standardized recipes are often changed to meet the needs of the user
b) Standardized recipes do not include recipe yield
c) Standardized recipes are the best way to make sure you are getting the talents of your staff.
d) Standardized recipes do not help you save money and time in the kitchen

Fill in the Blanks

6. _____ is the movement of harmful microorganisms from one surface to another.
7. _____ are written standards against which a purchase is made.
8. Frozen food kept _____ °C

Answer the following

9. Expand QMS
10. Expand FIFO
11. Expand UHT with regard processing technology that sterilizes liquid food.
12. Expand ISO

(12x1=12 Marks)

Part B

Answer *all* questions. Each question carries 2 marks

13. Explain *about kitchen planning*?
14. What is the procedure to be followed by supplier while planning?
15. Explain store control and food control?
16. What do hotels and hospitals have in common?
17. Write two equipment used in the larder.
18. How to plan the storage space in the kitchen?
19. Why should you not wear jewelry when handling food?
20. Difference between purchase order and purchase requisition.
21. What are the legal responsibilities of food service manager?

(9x2=18 Marks)

Part C

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

22. Waste disposal in the kitchen.
23. Explain about forecasting plan.
24. Draw the Hierarchy of Larder staff and mention the role of larder chef.
25. Menu planning in volume catering.
26. What are safety procedures in handling kitchen equipment?
27. What is the difference between on-premises and off-premises catering?
28. Explain the basic purchase system with the help of a flowchart.

(5x6=30 Marks)

Part D

Answer *any* questions. Each question carry 10 marks

29. Give an essay on the duties and responsibilities of the Larder staff.
30. Type of storage used in the kitchen.
31. Personal hygiene, how to develop daily hygiene routine.?

(2x10=20 Marks)
