

16U327

(Pages: 2)

Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2017

(Regular/Supplementary/Improvement)

(CUCBCSS – UG)

CC15U HM3 B03 - ADVANCED FOOD & BEVERAGE PRODUCTION – I

(Catering Science & Hotel Management - Core Course)

(2015 Admission Onwards)

Time: Three Hours

Maximum: 80 Marks

Section A

Fill in the Blanks:

1. is the other name of Open Sandwich.
2. Gazpacho is the national soup of
3. Equipment used for straining rice is called.....
4.is the raising agent used in the preparation of Cake.
5. The thickening agent used in Chinese cuisine is
6. The process of applying fat to make layers in the preparation of Puff Pastry is called.....
7. an example of volume feeding.
8. Equal amount of butter and flour cooked to a sandy texture is called.....
9. FIFO stands for
10. French term for Cheese cook is
11. Pasteurization temperature is
12. Pongal is a favorite dish from

(12 x 1 = 12 Marks)

Section B

Explain the following terms:

13. Explain the importance wines in cooking.
14. What is Ham?
15. Explain the term “Out DoorCatering”.
16. What do you mean by Non Edible Display?
17. Name four consommé variations.
18. What is Mis –en – Place ?

19. What are the four regions of Chinese Cuisine?
20. What is Bisque?
21. What are the five constituents of food?

(9 x 2 = 18 Marks)

Section C

Write short essay on *any five* of the following

22. What you mean by Larder control?
23. Explain the preparation of Short Crust Pastry.
24. Explain Garnishes and give 3 examples.
25. Mention the parts of sandwiches and explain each.
26. Explain in detail about quantity Purchase.
27. What are the equipment's used in storage area?
28. Explain the Standard Purchase Specification with a format.

(5 x 6 = 30 Marks)

Section D

Write an essay on *any two* of the following

29. Explain, as an Executive Chef, how you will control the food cost of your Kitchen.
30. Plan a Theme party and explain what the points you consider while planning the menu for it.
31. Differentiate between Arabic and Oriental Cuisine.

(2 X 10 = 20 Marks)
