

17U570

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Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(Regular/Supplementary/Improvement)

(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 I

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

Define the following terms

1. Aspic.
2. Colander.
3. Cook chill.
4. Larding.
5. Panda.
6. Rechauffe.

Fill in the blanks:

7. The other name for duty roaster is _____.
8. Meat mincer is equipment used in _____.
9. This term refers to the weight or count of a product after it has been trimmed, cooked, and portioned _____.
10. The quantity of goods from inventory reasonably expected to be used between deliveries _____.
11. A mixture of chopped or ground meat and other ingredients used for pates, sausages and other preparations _____.
12. An hors d'oeuvre consisting of a small piece of bread or toast, often cut in decorative shape, garnished with savoury spread or topping _____.

(12 x 1 = 12 Marks)

Section B

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

13. Explain the term Garde Manger.
14. Mention any two uses of purchase requisition sheet.

15. What is inventory?
16. Explain the term piece monteee.
17. Explain the term layout.
18. Write a short note on different types of stores.
19. Who is a purchase manger and how does his/her job differ from larder chef?
20. Write a short note on hospital catering.
21. What is the difference between purchasing and indenting?

(9 x 2 = 18 Marks)

Section C

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

22. Write a short note on volume feeding with example.
23. Give a short note on various section of larder department.
24. Write a short note on off premises catering.
25. What is function/function prospectus? Which areas of the hotel receive this communication and why?
26. Explain the basic receiving system with the help of flowchart.
27. Explain the importance of diet menu in hospital catering. Plan a 1000 calories vegetarian diet.
28. Give the responsibility of the chef garde manger.

(5 x 6 = 30 Marks)

Section D

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

29. Explain 10 different types of portion control tools used in garde manger department.
30. Write a short note on garbage disposal, and explain its types.
31. Write an essay on store management, and draw layout of store and a format of bin card.

(2 x 10 = 20 Marks)
