

**20U336S**

(Pages: 2)

Name: .....

Reg. No: .....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021**

(CUCBCSS-UG)

**CC15U HM3 B03 - ADVANCED FOOD & BEVERAGE PRODUCTION-I**

(Hotel Management & Catering Science – Core Course)

(2015 to 2018 Admissions – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

**PART A**

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

Choose the appropriate answer.

1. The person who plans the menu in a hospital catering is \_\_\_\_\_  
a) Doctor                      b) cook                      c) Dietician
2. In which level does an Apprentice belong to?  
a) entry level                      b) middle level                      c) managerial level
3. 'Mulligatwanny soup' is the national soup of which country?  
a) Italy                      b) India                      c) USA
4. Choose the French word for cooks on the bottom of the organizational structure  
a) a la carte                      b) commi                      c) chef de partie
5. Choose the area where the foods are stored inside a flight.  
a) galley                      b) pantry                      c) still room
6. Which is not part of 'garam masala'?  
a) Cinnamon                      b) whole red chilli                      c) peppercorn

Fill in the Blanks:

7. The establishment prepares food in factories for the workers is known as \_\_\_\_\_
8. Diet is a term used in \_\_\_\_\_ catering.
9. Poppy seed paste is a \_\_\_\_\_ agent.
10. 'Hors'oeuvres' belongs to the country of \_\_\_\_\_
11. The establishment not looking for profit is known as \_\_\_\_\_ catering.
12. The type of menu where each dish is individually priced is known as \_\_\_\_\_

**(12 × 1 = 12 Marks)**

**PART B**

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

13. What are 'Indian Thickening agents'?
14. Name four cooking equipment that can be used for cooking food in bulk.

15. What is the role of a 'mess'?
16. What is the role of water in bread making?
17. List the principle ingredients used in Italian cooking.
18. What is the difference between purchasing and indenting?
19. List the features of airline catering.
20. What do you mean by preventive maintenance of equipment?
21. Write about any two spices used as souring agents.

**(9 × 2 = 18 Marks)**

**PART C (Short Essay)**

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

22. Write a brief note on the qualities you look for while selecting kitchen equipment.
23. Write a short essay on the points to be considered while planning menu for the school students.
24. Write short notes on French cuisine.
25. Write in detail on the various ways of usage of the spices.
26. Give details on the thickening agents used in Indian cooking.
27. Write a short essay on the regional spice blends used in Indian cooking.
28. Differentiate between the features of institutional and industrial catering.

**(5 × 6 = 30 Marks)**

**PART D (Essay)**

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

29. List the various kind of catering establishments. Give a detailed description on Off premises catering and Hospital catering.
30. List the features of any 10 spices and the care to be taken on the storage of the same.
31. Write an essay on the role played by different ingredients used in bread making.

**(2 × 10 = 20 Marks)**

\*\*\*\*\*