

19U5113S

(Pages: 2)

Name:

Reg. No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

(CUCBCSS- UG)

CC15U HM5 B08 – ADVANCED FOOD & BEVERAGE PRODUCTION - II

(Hotel Management & Catering Science – Core Course)

(2016 to 2017 Admissions – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

Section A

Choose the appropriate answer.

1. Charcuterie is the place where _____ products are handled.
a) Bakery products b) lamb products c) pork products d) sweet products
2. The temperature of a deep freezer is _____
a) -18° C b) 6° C c) 4° c d) 0° C
3. Meat mincer is equipment used in _____
a) Larder b) veg. carving section
c) bakery d) banquet kitchen.
4. Danger zone is a temperature range out of the following
a) 10⁰-30⁰ C b) 5⁰-63⁰ C c) 4⁰-18⁰C d) 0⁰—18⁰C

Fill in the Blanks:

5. The judgment, which is a well calculated guess on quantity of food production is _____
6. _____ are written standards against which a purchase is made.
7. _____ is a tag attached to a commodity before it is stored.
8. The other name of duty roster is _____

Answer the following:

9. Expand SOP
10. Expand HACCP
11. Expand CPU with regard to bulk cooking.
12. Expand LIFO

(12 × 1 = 12 Marks)

Section B

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

13. Explain *standard recipe*.
14. Mention any two uses of *purchase specification sheet*.
15. Explain the term *yield* with regard to food production.

16. Define hospital catering and compare its operation with hotels.
17. Mention the names of any *two* larder equipment
18. List the different types of stores in a hotel and mention its uses?
19. Name & Draw the picture of any two kitchen tools
20. What is the difference between purchasing and indenting?
21. Who is a catering manager and how does his /her job differ from the dietician?

(9 × 2 = 18 Marks)

Section C

Write short essays on any *five* questions. Each question carries 6 marks.

22. Give a short essay on the role of duty roster.
23. Explain the points to be considered while designing a store room in a hotel.
24. Draw the Hierarchy of Larder staff and mention the role of each staff.
25. List the major ingredients in bread making and give a short note on each.
26. Differentiate between ham, bacon and Gammon.
27. List at least five challenges of the off-premise catering?
28. Explain the menu considerations while catering in an industrial canteen.

(5 × 6 = 30 Marks)

Section D

Write essay on any *two* questions. Each question carries 10 marks.

29. Give an essay on the responsibilities of the Larder chef.
30. Classify the frozen desserts and detail on the different types of frozen desserts with examples.
31. List the various kind of catering establishments. Give a detailed description on different modes of Transport catering.

(2 × 10 = 20 Marks)
