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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

Hotel Management and Culinary Arts

BHC 5B 07—ADVANCED GARDE MANGER

(2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions.**Not exceeding **one paragraph**.**Each questions carries 2 marks.*

1. Define Garde manger
2. What is Lard ?
3. What is Forcemeat ?
4. What is Carving ?
5. What is Crudites ?
6. What is Pate en croute ?
7. What are the best garnishes for light fare food ?
8. Define Garnishes ?
9. What is foam cutter ?
10. What are Cocktails ?
11. What is closed sandwich ?
12. What is aspic gelly ?

Turn over

Section B

Answer the following questions.

Not exceeding 120 words.

Each questions carries 5 marks.

13. Describe different forcemeats used for sausages ?
14. Explain the storage and handling of bread.
15. Describe hot closed sandwich variations ?
16. Write a short note on spread ?
17. Characteristics of good Aspic gelly ?

Section C

*Answer any **two** from the following questions not exceeding 250 words.*

Each questions carries 10 marks.

18. What is Carving ? Explain in detail characteristics of carving and its tools and maintenance ?
19. Explain garnishes in detail ?
20. Elucidate different types of breads ?
21. What are the different types of non-edible displays used in the hotels ?

(2 × 10 = 20 marks)