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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Hotel Management and Culinary Arts

BHC 5B 07—ADVANCED GARDE MANGER

(2020 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions in not exceeding **one paragraph**.**Each question carries 2 marks.**(Maximum Marks 20).*

1. What do you mean by Larder ?
2. List major 4 heavy equipment in the Larder department.
3. Explain Antipasto.
4. What is Sausage ?
5. Explain in brief about Par level.
6. What is Gelee.
7. Define the term Canape.
8. Differentiate between Ham and Bacon.
9. What is Caul ?
10. Define the term Curing.
11. Define the term Carving.
12. Explain the term Carryover.

Turn over

Section B

Answer the following questions in not exceeding 120 words [Short Essay] each.

Each question carries 5 marks.

(Maximum Marks 20).

13. List and segregate the Larder of a 5 star operational kitchen into different sections.
14. Detail about Yield percentage, Yield test and Waste percentage.
15. Briefly explain about the essentials of Larder Control.
16. Explain about the responsibilities of the chef Garde manger.
17. Explain the term Force meat. What are the precautions and tips to be remember while handling force meat.

Section C

*Answer any **two** (2) questions in not exceeding 250 words [Long Essay].*

Each question carries 10 marks.

18. Define the term Brine. What are the methods used for Brining. Explain the method of mixing the Brine.
19. What are the different types of non-edible displays observed in hotels. List out the special equipment's required for Ice Carving.
20. What do you understand by the term Appetizer. How appetizers are broadly classified ? Give few examples of classical appetizers.
21. What are the general classifications of Sandwiches ? Detail about the structure of Sandwiches.

(2 × 10 = 20 marks)