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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024**

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 is Shellfish cocktail ?
2. What is Jus de tomato ?
3. Define the term Relishes/Crudite.
4. Define the term Hors d' oeuvres.
5. Differentiate between Baguette and Ciabatta.
6. What is Pesto ?
7. What do you mean by Sandwich spread ?
8. What is Galantine ?
9. Differentiate between Gammon and Green Bacon.
10. Explain the term Edible Portion.
11. What is Aging ?
12. Define the term Shelf life ?

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks 20)

13. Detail about the classification of Appetizer.
14. Explain about Soup and Consomme.
15. Briefly explain about different Sandwich fillings.
16. Detail about the Selection, Storage and Handling of Bread.
17. Define Marinade. Explain about the components of Marinade.

Section C (Long Essay)

*Answer any **two** questions in not exceeding 250 words.*

Each question carries 10 marks.

18. What do you understand by the term Ice Carving ? What are the essentials of Ice-carving ? What are the points to be kept in mind while doing Ice-carving.
19. What are the general classifications of Sandwiches ? Detail about the structure of Sandwiches.
20. Define the term forcemeat. Give the composition of the forcemeat. Explain about the precautions and tips while handling forcemeat.
21. What are the roles of Spreads and Garnishes in a Sandwich ? Detail about popular spreads and garnishes along with their usage.

(2 × 10 = 20 marks)