

D 130201**(Pages : 2)****Name.....****Reg. No.....****FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2025****Hotel Management and Culinary Arts****BHC 5B 07—ADVANCED GARDE MANGER****(2020 Syllabus)****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 meant by vegetable carving ?
2. Define Sandwiches.
3. Define Stuffing.
4. What do you mean by chaudfroid ?
5. Define tallow sculptures.
6. What do you mean by pates and Terrines ?
7. Define Marinades.
8. What is meant by Cures ?
9. Define Brines.
10. Define Bacon.
11. What is meant by Ham ?
12. Define Galantines.

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks 20)

13. Explain the concept of a 'Garde Manger' in a professional kitchen setting.
14. Describe the various classification of salads.
15. Discuss the importance of standard purchase specifications for ingredients in a Garde Manger operation.
16. Give a brief note on various modern methods of food preservation relevant to the garde manger.
17. Write a short note on Force-meats.

Section C (Long Essay)

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

Each question carries 10 marks.

18. Discuss how a chef can leverage the garde manger to showcase culinary artistry.
19. Elaborate on cook chill and sous - vide and explain their benefits in terms of shelf life, safety and presentation.
20. Give an explanatory note on the evolution from midlevel larders and its primary function in modern hospitality.
21. Give a detailed note on well constructed salad that would be prepared in an advanced garde manger.

(2 × 10 = 20 marks)