**C 1219**

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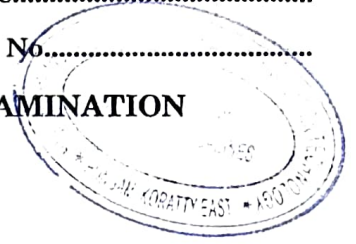Name...........................................

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# SIXTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
## MARCH 2021

Hotel Management and Culinary Arts

### BHC 6B 09—ADVANCED GARDE MANGER

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

## Section A

*Answer all questions.*
*Each question carries 1 mark.*

Answer True *or* False :

1. Garde Manger is for salad preparation. True/False

2. Watermelon is not used nay type of carving. True/False

3. Sausages is not prepared by meat. True/False

4. Cheeses is having a great role in salad making. True/False

5. Caviar is a starter. True/False

6. Balotine can not be served as cold. True/False

7. There is no principle for serving Appetizers. True/False

8. Base is important for any salad preparation. True/False

9. Fruit is not used for carving. True/False

10. Compound salad is not mixed. True/False

(10 × 1 = 10 marks)

## Section B

*Answer at least five questions.*
*Each question carries 4 marks.*
*All questions can be attended.*
*Overall Ceiling 20.*

1. What is Sausage ? Give one example.

2. Write the fillings of Sandwiches.

3. What is Ham ?

4. What is Prosciutto ?

**Turn over**

5. What is the storing temperature of caviar ?

6. What is composed Hors D' Oeuvre ?

7. What is Macedonia ?

8. What is Bockwurst ?

9. Write any *four* procedure in curing ?

10. What is Garde Manger ?

(5 × 4 = 20 marks)

## Section C

*Answer at least* **four** *questions.*
*Each question carries 8 marks.*
*All questions can be attended.*
*Overall Ceiling 32.*

1. Write the preparation method of force meat.

2. Write about Chaud Froid.

3. What is Salad Filling ? Explain.

4. What is Smorgasbord ? Explain.

5. Write the origin and history of vegetable carving.

6. What is hot smoking ? Explain.

7. What is Mousse ? Explain.

8. Write any *five* types of vegetable carving display and principles.

(4 × 8 = 32 marks)

## Section D

*Answer any* **one** *question.*
*The question carries 18 marks.*

1. Explain the function of Larder Department.

2. Write about different type of sausages.

3. What is the finer forcemeats ? Explain.

(1 × 18 = 18 marks)