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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022

(CBCSS—UG)

Hotel Management and Culinary Arts

BHC 6B 09—ADVANCED GARDE MANGER

(2019 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 16.

1. Define Sausage.
2. What is a Continental or French Sandwich ?
3. What is collage casting ?
4. What are marinades ?
5. What are Canapes ?
6. What is natural casting ?
7. Define Garde manger.
8. What is Lard ?
9. What is Forcemeat ?
10. What is carving ?
11. What is crudites ?
12. What is Pate en croute ?

(8 × 2 = 16 marks)

Turn over

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Section B

*Answer at least **four** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Enlist the duties and responsibilities of Chef Garde Manger.
14. Describe different forcemeats used for sausages.
15. Explain the storage and handling of bread.
16. Describe method of mixing brine.
17. What are the factors to be considered while preparing a sandwich ?

(4 × 6 = 24 marks)

Section C

*Answer any **two** question.*

Each question carries 10 marks.

18. Elucidate different types of breads ?
19. Explain the parts of Sandwich and explain the principle of storage of each commodity.
20. What are the types of Garnish? Explain how do you select the Garnish ?
21. What are the different types of non-edible displays used in the hotels ? List the tools used for vegetable and fruits carving ?

(2 × 10 = 20 marks)