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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD AND BEVERAGE PRODUCTION

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions.*

1. Define Garde manger.
2. What is Ageing ?
3. What is Canapé ?
4. What is EP (edible portion) ?
5. What is Lard ?
6. What is Yield Percentage ?
7. What do you mean by Par level ?
8. What is Last in - first out ?
9. What is shelf life ?
10. What is Inventory Turnover ?
11. What is Forcemeat ?
12. What is Working Stock ?

(Maximum : 20 marks)

Section B*Short type of questions each carry 5 marks.*

13. Enlist the duties and responsibilities of Chef Garde Manger.
14. Write a short note on Waste Disposal.
15. What is a Menu ? What are the functions of a Menu ?

Turn over

16. What are the challenges of volume catering ?
17. Enlist the particulars of Standard Purchase Specification form. What are the Advantages of SPS ?

(Maximum : 20 marks)

Section C

Answer any two questions.

Each carry 10 marks.

18. Explain different methods of Purchasing.
19. Explain responsibilities of Garde Manger department and its liaison with other departments.
20. Write a note on Industrial and Institutional Catering. What are the different problems associated with it ? What are its types and its menu considerations ?
21. Elucidate types of Menu, and special occasions, etc.

(2 × 10 = 20 marks)