

D 92950

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Name.....

Reg. No.....

THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2020

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD AND BEVERAGE PRODUCTION

Time : Two Hours

Maximum : 60 Marks

Section A

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

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 24.

1. What is daily inventory sheet ?
2. What is Carryover ?
3. What is Bin Card ?
4. What is First-in, first-out (FIFO) ?
5. What is Lard ?
6. What to do you mean by working stock ?
7. What is Forcemeat ?
8. What is Garniture ?
9. What is Yield percentage ?
10. What is Tripe ?
11. What is Table d'hote ?
12. What is Shelf life ?

(8 × 3 = 24 marks)

Section B (Short Answer Types)

*Answer at least **five** questions.*

Each question carries 5 marks.

All questions can be attended.

Overall Ceiling 25.

13. What are the duties and responsibilities of Larder chef ?
14. Describe Cyclic Menu.
15. Write a note on Industrial Catering.

Turn over

16. What are the requirements for a well-planned kitchen layout ? Explain.
17. What are the Principles of indenting for volume feeding ?

(5 × 5 = 25 marks)

Section C

Answer any one question.

The question carries 11 marks.

18. Elucidate SOP and maintenance of equipment used in the kitchen.
19. Elaborate Types of Institutional & Industrial Catering
20. Explain the principles of effective purchasing.
21. Enlist the factors effecting menu planning.

(1 × 11 = 11 marks)