

D 12026

(Pages : 2)

Name.....

Reg. No.....

THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD AND BEVERAGE PRODUCTION

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer any ten questions.
Each question carries 2 marks.*

1. What are Mincers ?
2. What is Lard ?
3. What is Force meat ?
4. What is Par level ?
5. What is Yield test ?
6. What is Daily Inventory Sheet ?
7. What is Bin Card ?
8. What is 3R's ?
9. What is Table d' hote Menu ?
10. Describe hospital Catering.
11. What is Canapé ?
12. What is First-in, first-out (FIFO) ?

(10 × 2 = 20 marks)

Section B (Short Type of Questions)

*Answer any four questions.
Each question carries 5 marks.*

13. Characteristics of Hospital Catering.
14. Enlist the merits and demerits of *OFF* premises Catering.
15. Write a note on Formal Buying.

Turn over

16. What is Larder control?
17. What are the criteria for equipment selection?

(4 × 5 = 20 marks)

Section C

*Answer any two questions.
Each question carries 10 marks.*

18. Draw format of Indent sheet. What are the major factors affecting Indenting?
19. What is a Menu? Enlist the functions of menu and what are the factors affecting Menu planning?
20. Describe standard operating procedures and maintenance of equipment used in kitchen.
21. Describe Commercial Catering.

(2 × 10 = 20 marks)