

D 92278

(Pages : 2)

Name.....

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2015

(CUCBCSS—UG)

Core Course—Hotel Management and Culinary Arts/Hotel Management and
Catering Science

HC 3B 03/HM 3B 03—ADVANCED FOOD AND BEVERAGE PRODUCTION—II

Time : Three Hours

Maximum : 80 Marks

Section A

Answer any ten questions.

Fill in the blanks :

1. The document which contains all the required information about an event is _____.
2. The ideal temperature for a dry store is _____ C.
3. _____ cheese is authentically from Holland.
4. The process of changing a frozen solid to a liquid by gradual warming is _____.
5. Equal quantity of flour and butter uncooked is called _____.
6. The function which is held exclusively within your own facility is _____.
7. The equipment provides heat from three sides is _____.
8. _____ is used to re-order the supplies from the stores.
9. _____ is also called alligator pears.
10. Trolley system is used in _____ catering.
11. A flower bud which is used as a condiment is _____.
12. Garnishes and accompaniments for all dishes are prepared in _____ Section.
13. The menu mostly used in the industrial and institutional catering is _____.
14. Small toasted bread topped with hot or cold food is _____.
15. Pannacotta is a dessert preparation from _____ Cuisine.

(10 × 1 = 10 marks)

Section B

*Write notes on any five of the following.
Each question carries 5 marks.*

16. Points to be considered while planning a menu in hospital catering.
17. Differentiate purchase order and purchase requisition.

Turn over

- What do you mean by larder control ? Explain.
 Define cyclic menu. Write advantages and disadvantages of cyclic menu.
 Explain the components of off premises catering contracts.
 Define Indent. Explain the procedure in indenting.
 Write about theme parties.
 What are the essential factors considered while setting up a Garde-Manger ?

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Section C

Write essay on any **three** of the following.
 Each question carries 15 marks.

(5 × 5 = 25 marks)

24. Discuss the various control system followed in the larder department.
 25. What is the role of a dietitian in a hospital catering ? Explain the methods of preparation and service of food in hospital catering.
 26. What is open market purchasing ? Write in detail about SPS and its benefit to the hotel.
 27. Identify and discuss features that distinguish on-premise catering from off-premise catering.
 28. Explain the basic stages of design for a catering establishment.

(3 × 15 = 45 marks)



18. What do you mean by larder control ? Explain.
19. Define cyclic menu. Write advantages and disadvantages of cyclic menu.
20. Explain the components of off premises catering contracts.
21. Define Indent. Explain the procedure in indenting.
22. Write about theme parties.
23. What are the essential factors considered while setting up a Garde-Manger ?

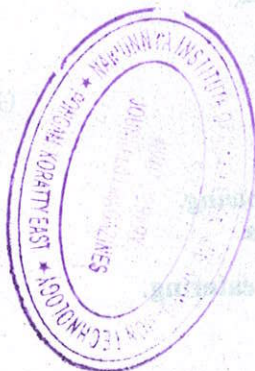
(5 × 5 = 25 marks)

Section C

Write essay on any **three** of the following.
Each question carries 15 marks.

24. Discuss the various control system followed in the larder department.
25. What is the role of a dietitian in a hospital catering ? Explain the methods of preparation and service of food in hospital catering.
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(3 × 15 = 45 marks)



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Name.....

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2015
(CUCBCSS—UG)

Core Course—Hotel Management and Catering Science
HM 3B 04—ADVANCED FOOD AND BEVERAGE SERVICE—I

Maximum : 80 Marks

Time : Three Hours

Section A

Answer all questions.
All questions carry equal marks.

Fill in the blanks :

1. Sherry is wine producing region in _____.
2. Unpasteurized beer is known as _____.
3. Cointreau is _____ flavoured liqueur .
4. Screw driver is _____ base cocktail.

Choose the correct answer :

5. World's largest grower of coffee is :
(Brazil, India, Russia, Indonesia)
6. Chianti is a red wine from :
(France, Italy, Germany, Portuguese)
7. Flat means a brew with insufficient :
(Hops, adjuncts, carbon-di-oxide, sulphur)

Match the following :—

8. Side car - Mexico.
9. Franconia - Rum.
10. Marsala - Germany.
11. Tequila - Brandy.
12. Maitai - Sicily.

(12 × 1 = 12 marks)

Turn over

Section B

*Answer all questions.
All questions carry equal marks.*

Define the following :—

13. Tonic water.
14. Types of buffets.
15. SOP.
16. Muddler.
17. Tannishlaquer.
18. Aging.
19. Champagne.
20. Rum.
21. Bourbon whisky.



(9 × 2 = 18 marks)

Section C

*Answer any five questions.
All questions carry equal marks.*

22. Name the different categories of teas based on production process.
23. What are the factors to be considered while planning a menu for buffet ?
24. What is Brandy ? Write about the two popular types of bandy from France.
25. What is liqueur ? Explain the Percolation method of manufacture of liqueur.
26. Note the closing duties of a bar.
27. Note the advantages and disadvantages of gueridon service.
28. What is banquet ? Note the different types of banquets.

(5 × 6 = 30 marks)

Section D

*Answer any two questions.
All questions carry equal marks.*

29. Explain Vinification process.
30. What are cocktails ? Explain the different methods of preparation of cocktail with example for each.
31. Explain kitchen stewarding with its hierarchy. And note the importance of kitchen stewarding in the smooth functioning of Service department.

(2 × 10 = 20 marks)

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Name.....

Bsc HM & ES, (BBA supply) Reg. No.....

**THIRD SEMESTER B.A./B.Sc./B.Com. DEGREE EXAMINATION
NOVEMBER 2013**

(U.G.-CCSS)

Common Course

A 11—BASICS OF BUSINESS AND MANAGEMENT

Time : Three Hours

Maximum : 30 Weightage

Section A

Answer **all** twelve questions.

Each question carries $\frac{1}{4}$ weightage.

I. Multiple Choice :

1. Which is-known as planned economy ?
 - (a) Capitalist economy.
 - (b) Socialist economy.
 - (c) Traditional economy.
 - (d) Mixed economy.
2. The system by which the companies are directed and controlled :
 - (a) Managerialism.
 - (b) Corporate governance.
 - (c) Span of control.
 - (d) None.
3. A market with single seller and single buyer :
 - (a) Dupsony.
 - (b) Oligopsony.
 - (c) Bilateral monopoly.
 - (d) Monopsony.
4. A Cross Tabulation helps to analyse :
 - (a) One variable.
 - (b) Two variables.
 - (c) Three variables.
 - (d) Four variables.

Fill in the blanks :

5. Unpublished records deals the matters related with _____ interest.
6. Indian market is a _____ competitive market.
7. The issue of shares to its existing share holders is known as _____.
8. _____ does not take active part in the conduct of the business.

Turn over

Answer in a word :

9. Expand SEBI.
10. What do you mean by liberalisation ?
11. What is venture capital ?
12. Minimum number of members to form a Public Company.

(12 × $\frac{1}{4}$ = 3 weightage)

Section B

II. Short answer type. Answer *all* nine questions. Each question carries 1 weightage.

13. What is a planned economy ?
14. Define Government Company.
15. What is globalisation ?
16. Define Corporate Governance.
17. Who is an ultrapreneur ?
18. What is deferred credit ?
19. What do you mean by Monopoly ?
20. Mention any *two* objective of project report.
21. What is Tabulation ?

(9 × 1 = 9 weightage)

Section C

III. Short Essay. Answer any *five* from seven. Each question carries 2 weightage.

22. What are the advantages of Co-operative Organisations ?
23. Discuss the impact of globalisation of Indian Economy.
24. State the skills required to become a successful entrepreneur.
25. Explain the factors affecting savings plans of individuals.
26. What are the characteristics of perfect competition ?
27. Explain the guide lines for effective reading.
28. What are the objectives of the project report ?

(5 × 2 = 10 weightage)

Section D

- IV. Essay Type Questions. Answer any *two* questions. Each question carries 4 weightage.
29. Stock exchanges are essential for the smooth and proper functioning of Corporate enterprise. Discuss.
 30. A case study involves a number of steps. Explain.
 31. Explain the obstacles inhibiting entrepreneurship.

(2 × 4 = 8 weightage)



B SC HM . CS

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Name.....

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2013

(UG-CCSS)

Complementary Course—Hotel Management and Catering Science

HM IIC 05—FRONT OFFICE

Time : Three Hours

Maximum : 30 Weightage

I. Answer all questions :

- 1 _____ is a place where a bonafide traveller can get food and shelter.
- 2 _____ is a hotel with gambling facilities.
- 3 An example for alternative lodging facility is _____.
- 4 _____ desk takes care of travel arrangements.
- 5 Rate published on the tariff card is _____ rate.
- 6 _____ is a mode of reservation.
- 7 _____ is the process of reserving more rooms than available.
- 8 Room spread across two floors is _____.
- 9 Expand SB.
- 10 Expand GRE.
- 11 _____ is sales divided by man hours.
- 12 Departure of guest before his expected date of departure is _____.

(12 × ¼ = 3 weightage)

II. Short Answer Type Questions. Answer all nine questions. Each question carries a weightage of 1 :

- 13 Name any three leading hotel chains of the world.
- 14 What is a Heritage hotel ?
- 15 What is an Organization chart ?
- 16 Who is a concierge ?
- 17 What is an Airline rate ?
- 18 What is a guest registration card ?
- 19 What is a No-show ?
- 20 What is self check out ?
- 21 What is a late charge ?

(9 × 1 = 9 weightage)

Turn over

III. Short Essay Questions. Answer any *five* questions. Each question carries a weightage of 2 :

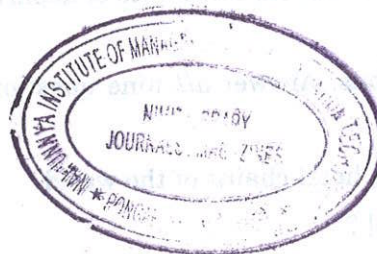
- 22 Classify hotels on basis of size.
- 23 List out the duties and responsibilities of a bell boy.
- 24 Brief the benefits of forecasting.
- 25 Explain the types of reservation.
- 26 What is the purpose of yield management ? Explain.
- 27 Explain the various tariff/meal plans found in a hotel.
- 28 List the Do's and Dont's in Telephone handling.

(5 × 2 = 10 weightage)

IV. Essay Questions. Answer any *two* questions. Each question carries a weightage of 4 :

- 29 Explain the four stages of guest cycle.
- 30 Brief the process of Night Auditing.
- 31 Classify hotels based on length of stay, ownership and market segment.

(2 × 4 = 8 weightage)



BSCAM CS

D 51529

(Pages : 2)

Name.....

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2013

(U.G.-CCSS)

Hotel Management and Catering Science (Complementary Course)

HM III C 06 / HC 3C 05—NUTRITION, HYGIENE AND SANITATION

(Common with Hotel Management and Culinary Arts)

Time : Three Hours

Maximum : 30 Weightage

I. Objective type questions (Include Multiple choice, fill in the blanks and answer in a single word) :

Answer all *twelve* questions :

- 1 The _____ are spherical cells arranged in irregular masses and cluster.
(a) Microbacterium. (b) Micrococcus.
(c) Streptococcus. (d) Pedicoccus.
- 2 The optimal temperature for mold growth :
(a) 10 – 15°C. (b) 15 – 20°C.
(c) 20 – 25°C. (d) 25 – 30°C.
- 3 Milk is pasteurised under the temperature of _____ °C.
(a) 62.8. (b) 64.8.
(c) 66.8. (d) 68.8.
- 4 Toxic effect of pesticides in foods :
(a) Liver damage. (b) Kidney damage.
(c) Brain damage. (d) All the above.
- 5 Egg white contain _____ % of protein.
- 6 _____ inhibits the growth of yeast and mold in yoghurt.
- 7 _____ is a condition of overweight in which weight exceed more than 20% of desirable body weight.
- 8 Night blindness caused by the deficiency of :
- 9 Skin disorder with inflammation caused by the deficiency of :
- 10 3 D disease is caused by the deficiency of :

Turn over

11 Date fruit is a rich sources of :

12 RDA of ascorbic acid for :

(12 × ¼ = 3 weightage)

II. Short answer type questions. Answer *all* questions :

13 What is aerobic bacteria ?

14 Define food poisoning.

15 Define hygiene.

16 Name the microbe responsible for alcoholic fermentation.

17 Define sterilization.

18 Give freezer temperature.

19 What is megaloblastic anaemia ?

20 What is water dehydration ?

21 What is flavouring agent ?

(9 × 1 = 9 weightage)

III. Short essay or paragraph questions. Answer any *five* questions from seven :

22 Briefly explain bacterial intoxication.

23 What is antioxidant ? Give example ?

24 Explain the role of microbes in vinegar manufacturing.

25 Mention any four adulterants and its effects in food.

26 Explain Rancidity.

27 Write the uses of egg foaming.

28 What are the factors to be considered while planning a menu ?

(5 × 2 = 10 weightage)

IV. Essay questions. Answer any *two* questions from three :

29 Write detail note on morphology of mold.

30 Write detail note on dish washing.

31 Compile a day menu for college hostel students by using basic five food groups.

(2 × 4 = 8 weightage)

BSC H/M . CS

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(Pages : 3)

Name.....

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2013

(UG-CCSS)

Core Course—Hotel Management and Catering Science

HM IIIB 03—ADVANCED FOOD PRODUCTION—I

Time : Three Hours

Maximum : 30 Weightage

I. Answer *all* twelve questions :

- 1 The heart of Indian cooking is _____.
(a) Masala. (b) Chillies.
(c) Mustard oil. (d) Gingelly oil.
- 2 _____ is the pungent spice used as table condiment.
(a) Fennel. (b) Mustard.
(c) Garlic. (d) Nutmeg.
- 3 _____ contain 80 % of starch.
(a) Rice. (b) Wheat.
(c) Potatoes. (d) Arrow root.
- 4 _____ utensil is used to prepare Chappati and Parathas.
(a) Chimta. (b) Griddle.
(c) Kadhai. (d) None of these.
- 5 _____ are savoury tit bits of food.
(a) Sandwiches. (b) Canapes.
(c) Caviar. (d) Salmon.
- 6 Garnishes and accompaniments play a key role in _____ cuisine.
(a) French. (b) Mexican.
(c) Spanish. (d) Italian.
- 7 _____ is used to prepare terrines pates, sausages and galantines.
(a) Salami. (b) Steak.
(c) Force meat. (d) Egg.
- 8 Appetisers are served as the first course to stimulate the appetite :
(a) True (b) False.

Turn over

- 9 The weak flour have a gluten content of _____.
- (a) 7-8.5 %.
- (b) 10-12 %.
- (c) 8-10 %.
- (d) 4-7 %.
- 10 Name any two types of pastry.
- 11 _____ icing is used for black forest cake.
- (a) Fudge.
- (b) Fountain.
- (c) Royal.
- (d) Butter cream.
- 12 _____ is reproduces by a budding process in bread making.
- (a) Yeast.
- (b) Moulds.
- (c) Fungi.
- (d) None.

(12 × ¼ = 3 weightage)

II. Short Answer Type Questions. Answer *all* nine questions. Each question carries a weightage of 1 :

- 13 Name any *four* spices in Indian cookery.
- 14 Write about wet masala with examples.
- 15 Name the types of heat generating equipments.
- 16 What is meant by Indenting ?
- 17 Define costing.
- 18 Write a note on Italian cuisine.
- 19 Write about sausage.
- 20 Brief about chaud froid.
- 21 Give a recipe for chouse pastry.

(9 × 1 = 9 weightage)

III. Short Essay Questions. Answer any *five* questions. Each question carries a weightage of 2 :

- 22 Explain about the role of thickening agents in Indian cuisine.
- 23 Write the care and maintenance of the equipment.
- 24 List out the points in food cost control.
- 25 Discuss in briefly about the french cuisine.
- 26 Write about the Terrine and Galantine.
- 27 Clasify the different types of Appetizers.
- 28 Explain the steps in Bread making.

(5 × 2 = 10 weightage)



IV. Essay Questions. Answer any *two* questions. Each question carries a weightage of 4 :

- 29 Explain the varieties of Masalas available in regional areas.
- 30 Elaborate the types of menu in the hospital catering.
- 31 Write the role of raw materials used in the bakery.

(2 × 4 = 8 weightage)



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Name.....

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THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2012

(CCSS)

Hotel Management and Catering Science

HM. 111 B 04—ADVANCED FOOD AND BEVERAGE SERVICE—I

Time : Three Hours

Maximum : 30 Weightage

Section A

Answer all questions.

All questions carry equal marks.

Answer each question in a few words.

1. Name any two non-aerated non-alcoholic beverages.
2. Name any two flavoured aerated water.
3. Beer is made from _____.
4. _____ is the principal flavouring agent in Gin.
5. Piedmont is a wine producing region of _____.
6. _____ is the sparkling wine of Germany.
7. _____ is made from fermented pear juice.
8. The flavour of Khalua is _____.
9. Originally Vodka was prepared from _____.
10. Canadian whisky is made from _____.
11. CC stands for _____ (Cigar strength).
12. NC checks means _____.

(12 × ¼ = 3 weightage)

Section B

Answer all questions.

All questions carry equal marks.

Answer each question in a few lines.

13. Name *four* milk based drinks.
14. Name the yeast strain used to make lager beer.
15. Define Alcoholic beverage.
16. Name the grape varieties used to make champagne.
17. What is Benedictine ?
18. Name *four* grape varieties used to make German wines.
19. Name *two* styles of Sherry.

Turn over

20. Give the brand names of *two* Philippine cigar.
21. Name *two* styles of Tequila.

(9 × 1 = 9 weightage)

Section C

*Answer any five questions.
All questions carry equal marks.
Answer each question in about 150 words.*

22. Write a short note on coffee preparation.
23. Classify Alcoholic beverages.
24. Name *six* wine producing regions of Germany.
25. Explain Absinthe and Apricotine.
26. Explain Creme de Menthe and Drambuie.
27. What is a patent still ?
28. What is a retour check ?

(5 × 2 = 10 weightage)

Section D

*Answer any two questions.
All questions carry equal marks.
Answer each question in about 300 words.*

29. Explain the preparation of any *two* types of tea.
30. Describe the production of Port.
31. Write notes on triplicate system of checking.

(2 × 4 = 8 weightage)

