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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD AND BEVERAGE PRODUCTION

(2019—2022 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions in not exceeding **one paragraph**.**Each question carries 2 marks.**(Maximum Marks : 20)*

1. How does a larder chef contribute to menu planning and development ?
2. How does technology influence modern kitchen management ?
3. What role does sustainability play in volume feeding operations ?
4. How is catering for senior living communities tailored to the needs of elderly residents ?
5. How does menu planning differ in volume feeding compared to smaller-scale catering ?
6. Why is attention to detail crucial for a larder chef ?
7. What are the common methods for garbage disposal in commercial kitchens ?
8. How does catering for the military differ from other institutional catering types ?
9. How does a larder chef adapt to seasonal changes in ingredient availability ?
10. Why is the layout of storage areas crucial in kitchen design ?
11. Why is larder control important in a commercial kitchen ?
12. What types of foods are typically prepared in the larder section ?

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks : 20)

13. Discuss the menu planning strategies employed in industrial catering to meet the volume feeding demands of large workforces.
14. Discuss the impact of off-premises catering on logistical challenges and the strategies caterers employ to overcome them.
15. Explain the importance of adhering to dietary guidelines and nutritional considerations in hospital catering.
16. What are purchase specifications, and how do they contribute to the quality of ingredients in a kitchen?
17. How does an organized storage system contribute to efficient kitchen operations?

Section C (Long Essay)

*Answer any **two** questions in not exceeding 250 words.*

Each question carries 10 marks.

(Maximum Marks : 20)

18. Outline the duties and responsibilities of a larder chef in a commercial kitchen, emphasizing their role in food preparation, inventory management, and ensuring the quality of dishes
19. Explain the importance of larder control in a commercial kitchen, highlighting the role it plays in maintaining inventory, minimizing waste, and ensuring the quality of ingredients
20. Discuss the methods and considerations for efficient garbage disposal in a commercial kitchen, addressing waste management, sustainability practices, and compliance with regulations
21. Discuss the role of technology and automation in streamlining volume feeding processes in industrial catering, and highlight the benefits and potential challenges associated with these advancements.