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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2024**

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD AND BEVERAGE PRODUCTION

(2019—2023 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. What are the career growth opportunities for a larder chef in the culinary industry ?
2. What considerations are essential when selecting kitchen equipment for a commercial kitchen ?
3. What are the main challenges in volume feeding for institutional catering ?
4. What strategies are employed to ensure food safety in institutional catering ?
5. What characterizes healthcare institution catering, and why is it critical in such settings ?
6. What role does catering play in the hospitality industry, and what are the key considerations ?
7. How does technology play a role in improving efficiency in volume feeding ?
8. What are the key responsibilities of a larder chef ?
9. What role do kitchen equipment play in efficient kitchen management ?
10. How does the larder section collaborate with other kitchen departments ?
11. How does proper zoning contribute to effective kitchen management ?
12. In what ways does industrial catering support large-scale workforce nutrition ?

**Turn over**

**Section B**

*Answer the following questions in not exceeding 120 words [Short Essay] each.*

*Each question carries 5 marks.*

*(Maximum Marks 20).*

13. Discuss the components of an effective purchasing system in a culinary setting.
14. Discuss the introduction to purchasing, emphasizing its role in the procurement process.
15. What are the unique challenges and considerations in hospital catering, particularly in meeting the dietary needs of patients ?
16. Discuss the role of menu planning in off-premises catering and how it differs from on-site catering.
17. Differentiate between institutional and industrial catering, highlighting the key characteristics of each.

**Section C**

*Answer any **two** (2) questions in not exceeding 250 words [Long Essay].*

*Each question carries 10 marks.*

*(Maximum Marks 20).*

18. Discuss the key considerations in menu planning for theme parties and how they differ from regular catering menus.
19. Explain the significance of purchase specifications in the context of quantity purchase, and provide examples of how detailed specifications contribute to the procurement process.
20. Explain the factors that influence menu planning for institutional catering, and provide examples of how menus can be tailored to meet the specific needs of institutions such as hospitals or schools.
21. Outline the essential kitchen equipment needed for a commercial kitchen, detailing the functions and significance of key appliances in the food preparation and cooking process.