

C 21534

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Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION, APRIL 2022

Hotel Management and Culinary Arts

BHC 4B 05—QUANTITY COOKING

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Define Menu planning.
2. What is meant by storage ?
3. Define Frying.
4. List any two thick soups.
5. Define A'la Carte.
6. What is meant by steaming ?
7. Define the term plat du jour.
8. Define poaching.
9. What is meant by grilling ?
10. Define yield fuel portion.
11. Expand HACCP.
12. Mention any two factors that affect storage stability of food.

(8 × 2 = 16 marks)

Section B*Answer at least **four** questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 24.*

13. Brief about Table d' hôte .
14. What are the uses of menu card ?
15. Write the methods of microwave cooking.

Turn over

16. Brief about continental meals.
17. Explain about compound salads.

(4 × 6 = 24 marks)

Section C

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

18. Write the sequences of courses in a menu. Explain them.
19. Elaborate the use of processed and convenience foods.
20. What are the different methods of cooking? Explain.
21. Give an elaborate note on review of food standards.

(2 × 10 = 20 marks)