

C 3542

(Pages :2)

Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021

Hotel Management and Culinary Arts

BHC 4B 05—QUANTITY COOKING

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 Recipe.
2. Who is a food buyer ?
3. Define Nutritive cooking.
4. What do you mean by function catering ?
5. Define Menu formate.
6. Define Menu specification.
7. What do you understand by Broiling ?
8. Define the term Baking.
9. Write any *two* examples of dry heat.
10. Define Mechanics of Menu.
11. Define Cream soup.
12. Mention *any two* Garnishes for soup.

(8 × 2 = 16 marks)

Turn over

Section B

Answer at least four questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. List any *five* cookery terms and explain them in detail.
14. Write the importance of Receipt and Transportation handling of foods.
15. Write the procedure for buying Refrigerated foods.
16. Explain any *two* continental soups in detail with examples.
17. Why is it important to standardize Recipes.

(4 × 6 = 24 marks)

Section C (Long Essays)

Answer any two questions.

Each question carries 10 marks.

18. Study of Menu is important for different types of Quantity food outlets—Explain.
19. Elaborate the uses of different types of fuel used in Quantity cooking.
20. Explain the uses of fats as a medium of cooking.
21. List out the dishes for onam festival—Explain.

(2 × 10 = 20 marks)