

C 41220

(Pages : 2)

Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION, APRIL 2023

Hotel Management and Culinary Arts

BHC4B05—QUANTITY COOKING

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer the following questions in not exceeding one paragraph.
Each question carries 2 marks.*

1. Define Menu card.
2. What is meant by buying ?
3. What is meant by dry heat ?
4. Define Broth.
5. Write the accompaniments for grilled fish.
6. Brunch is defined as.
7. What is Tandoor ?
8. Define Microwave.
9. Define spit roast.
10. Define the term storage.
11. Define portion size.
12. Define Moist heat.

(Maximum 20 marks)

Section B

*Answer the following in not exceeding 120 words (short essay).
Each question carries 5 marks.*

13. Brief about A' la Carte menu.
14. Explain food purchasing.
15. What is conservation of fuel—Explain.
16. Give a brief note on accompaniments with examples.
17. Give a brief note on any two frequently used sauces in Chinese cooking.

(Maximum 20 marks)

Turn over

Section C

*Answer any **two** questions in not exceeding 250 words (long essay).
Each question carries 10 marks.*

18. Explain – Review of mechanics in menu planning.
19. Give an elaborate note on storage of foods.
20. How are convenience foods useful in our daily life. Elaborate.

(2 × 10 = 20 marks)