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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2024**

Hotel Management and Culinary Arts

BHC 4B 05—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.

(Maximum Marks 20)

1. What is a menu planner ?
2. What is a food outlet ?
3. What is standardized format in a recipe ?
4. Define theme in menu planning.
5. What is the transportation process of food ?
6. What is called salad dressing ?
7. What are the uses of processed food ?
8. What are the reasons for adapting recipes ?
9. What are the responsibilities of a food buyer ?
10. What food is best for festivals ?
11. Do microwave meals have nutritional value.
12. Define standard portion food cost.

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words each.

Each question carries 5 marks.

(Maximum Marks 20)

13. Explain the cooking methods of continental cuisine.
14. Explain clearly two moist heat methods for cooking food.
15. What is yield, and portion size ? Explain.
16. Explain the famous chutneys in India.
17. How should dry food be stored ? Explain.

Section C (Long Essay)

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

Each question carries 10 marks.

(Maximum Marks 20)

18. What are the important parts of menu ? Explain at least five elements.
19. Explain the difference between continental and oriental food.
20. Explain the importance of accompaniments and garnishes in a dish.
21. Which food is better, vegetarian or non- vegetarian ? Explain.