

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS—UG)

Hotel Management and Culinary Arts

BHC 6B 11—BANQUETS AND BUFFETS

(2019 Admissions)

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. What is Function Catering ?
2. Expand BEO ?
3. Define staff ratio ?
4. What is Podium ?
5. Define Canopy ?
6. Write atleast two points regarding theatre style banquet set up.
7. What is a Function book ?
8. What is another name for a Function sheet ?
9. What is Briefing ?
10. What is the main duty of an Event planner ?
11. What is a Buffet ?
12. What is the sequence of Food items ?

(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. What are the types of Banquet Functions ?
14. What are the procedures for toasts at formal wedding/banquets ?
15. What are the steps involved in Buffet Arrangement ?
16. Write any *five* types of different banquet style setups.
17. Write any *five* objectives of Banquet Menu planning.

(4 × 6 = 24 marks)

**Section C**

*Answer any **two** question.*

*Each question carries 10 marks.*

18. Describe the duties and responsibilities of Banquet Manager ?
19. Write in detail regarding various Food service Equipment's used in Banquet Functions .
20. Write about the documents used to make banquet bookings.
21. Describe the different types of Buffets in Banquets.

(2 × 10 = 20 marks)

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS—UG)

Hotel Management and Culinary Arts

BHC 6B 10—KITCHEN MANAGEMENT

(2019 Admissions)

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. What is SOP ?
2. What point should be kept in mind when a food is reheated ?
3. What are the signs of an allergic reaction and what should you do if you see them ?
4. What is FIFO ? Why is FIFO important ?
5. What is a CCP ?
6. What is the formula for food cost ?
7. What do you understand by performance evaluation ?
8. What is Job description?
9. What is group dynamics ?
10. What is standard portion cost ?
11. What does quality purchasing mean ?
12. What are food allergens ?

(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. Explain SPS with a format ?
14. Explain the functions of FSSAI ?
15. Explain the Checklist for Personal Hygiene Practices of Food-handlers ?
16. Describe the causes of food poisoning ?
17. Write a note on cooking measurement conversions ?

(4 × 6 = 24 marks)

**Section C**

*Answer any **two** questions.*

*Each question carries 10 marks.*

18. What is controlling food cost ? What are the standards to which all employees and managers must adhere ?
19. Explain food flow process and explain the standard safety procedure follow in each step ?
20. What are the steps to write Job description ? Describe in detail advantages and disadvantages of Job description ?
21. What are the steps to be taken to prevent foodborne illness ?

(2 × 10 = 20 marks)

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS—UG)

Hotel Management and Culinary Arts

BHC 6B 09—ADVANCED GARDE MANGER

(2019 Admissions)

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 Sausage.
2. What is a Continental or French Sandwich ?
3. What is collage casting ?
4. What are marinades ?
5. What are Canapes ?
6. What is natural casting ?
7. Define Garde manger.
8. What is Lard ?
9. What is Forcemeat ?
10. What is carving ?
11. What is crudites ?
12. What is Pate en croute ?

(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. Enlist the duties and responsibilities of Chef Garde Manger.
14. Describe different forcemeats used for sausages.
15. Explain the storage and handling of bread.
16. Describe method of mixing brine.
17. What are the factors to be considered while preparing a sandwich?

(4 × 6 = 24 marks)

**Section C**

*Answer any **two** question.*

*Each question carries 10 marks.*

18. Elucidate different types of breads ?
19. Explain the parts of Sandwich and explain the principle of storage of each commodity.
20. What are the types of Garnish? Explain how do you select the Garnish ?
21. What are the different types of non-edible displays used in the hotels ? List the tools used for vegetable and fruits carving ?

(2 × 10 = 20 marks)

**SIXTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION, MARCH 2022**

Hotel Management and Culinary Arts

BHC 6B 10—KITCHEN MANAGEMENT

(2017 and 2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Part A***Answer all questions.**Each question carries 1 mark.*

1. What is the freezing point of water ?
2. Define food spoilage.
3. What is AGMARK ?
4. Expand BIS.
5. Expand FPO.
6. What is cleansing agents ?
7. What are the types of sanitizers ?
8. Give examples for forms of bacteria.
9. Define quality control.
10. What is quality purchase ?

(10 × 1 = 10 marks)

**Part B***Answer any eight questions.**Each question carries 2 marks.*

11. What are the types of food systems ?
12. Write on any two food standards.
13. What are Food Safety Rules In The Kitchen ?
14. What is thawing ?
15. Name two physical contaminants commonly found.
16. List out about the points to be considered while hygienic selection of poultry.
17. What are the essential information on food label ?

**Turn over**

18. How to store egg ?
19. What are the mould species found in food ?
20. Explain Aseptic packaging.

(8 × 2 = 16 marks)

### Part C

*Answer any six questions.  
Each question carries 4 marks.*

21. List out the general principles of food hygiene.
22. List out the beneficial uses of bacteria.
23. What are the different methods of Waste water disposal ?
24. Give the general characteristics of microorganisms.
25. Explain about the storage of non perishable foods.
26. What are the basic principles of food preservation ?
27. What are the sources of food contamination ?
28. Explain about Codex Alimentures.

(6 × 4 = 24 marks)

### Part D

*Answer any two questions.  
Each question carries 15 marks.*

29. Explain about the needs, principles and benefits of HACCP.
30. Discuss about the spoilage milk and how to prevent it.
31. Explain about the techniques of food preservation.

(2 × 15 = 30 marks)



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Hotel Management and Culinary Arts

BHC 6B 09—ADVANCED GARDE MANAGER

(2017 and 2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A***Answer **all** the questions.**Each question carries 1 mark.*

1. Aspic logo is made by gelatin (True/False).
2. Melon baller is not used for fruit display (True/False).
3. Galantines is a cold dish (True/False).
4. Mozzarella is not used for salad preparation (True/False).
5. Salt is not used for curing (True/False).
6. Mousse is not a areated dish (True/False).
7. Grinding is not necessary for sausage (True/False).
8. Canape is a small bite dish (True/False).
9. Garnishe is not attract guest (True/False).
10. Lettuce will not be part of sandwiches (True/False).

(10 × 1 = 10 marks)

**Section B***Write any **eight** questions.**Each question carries 2 marks.*

1. Write the role of vegetable carving in hotel industry.
2. Write the packing procedure of sandwiches.
3. Write about parfait.
4. Write the preparation method of tallow sculptures.

**Turn over**

5. What is forcemeat ?
6. What is foie gras ?
7. What is caviar ?
8. What is mirepoix ?
9. Write any five garnishes for sandwiches.
10. What is dry curing ?

(8 × 2 = 16 marks)

### Section C

*Write any **six** questions.  
Each question carries 4 marks.*

1. Explain the role of garnishes in food preparation.
2. Write about marinades.
3. What is mortadella ? Explain.
4. What is non-edible display ? Explain.
5. Explain about food preservation.
6. What is hot smoking ? Explain.
7. Explain the principles of mousse making.
8. Write any five types of vegetable carving display and principles.

(6 × 4 = 24 marks)

### Section D

*Write any **two** questions.  
Each question carries 15 marks.*

1. What is cold smoke ? Explain about different types of smoker.
2. Explain rules of appetizers and write any ten appetizers.
3. What is ice carving ? Explain the equipments used for various carving.

(2 × 15 = 30 marks)