

THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2020

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD AND BEVERAGE PRODUCTION

Time : Two Hours

Maximum : 60 Marks

Section A*Answer at least **eight** questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 24.*

1. What is daily inventory sheet ?
2. What is Carryover ?
3. What is Bin Card ?
4. What is First-in, first-out (FIFO) ?
5. What is Lard ?
6. What to do you mean by working stock ?
7. What is Force meat ?
8. What is Garniture ?
9. What is Yield percentage ?
10. What is Tripe ?
11. What is Table d'hote ?
12. What is Shelf life ?

(8 × 3 = 24 marks)

Section B (Short Answer Types)*Answer at least **five** questions.**Each question carries 5 marks.**All questions can be attended.**Overall Ceiling 25.*

13. What are the duties and responsibilities of Larder chef ?
14. Describe Cyclic Menu.
15. Write a note on Industrial Catering.

Turn over

16. What are the requirements for a well-planned kitchen layout? Explain.
17. What are the Principles of indenting for volume feeding?

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.
The question carries 11 marks.*

18. Elucidate SOP and maintenance of equipment used in the kitchen.
19. Elaborate Types of Institutional & Industrial Catering
20. Explain the principles of effective purchasing.
21. Enlist the factors effecting menu planning.

(1 × 11 = 11 marks)

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**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Culinary Arts

BHC 3B 03—FOOD AND BEVERAGE SERVICE

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer atleast **eight** questions.
Each question carries 3 marks.
All questions can be attended.
Overall Ceiling 24.*

1. What do you mean by Pantry ?
2. Why briefing is important ?
3. What is EPNS ?
4. What do you mean by Polivit ?
5. What is Trancheur ?
6. What is Menu ?
7. What is a Banquet ?
8. What is Cross-contamination ?
9. What is Gueridon Trolley ?
10. What do you mean by Guest Service Cycle ?
11. What is KOT control system ?
12. What is Cafeteria Service ?

(8 × 3 = 24 marks)

Section B

*Answer atleast **five** questions.
Each question carries 5 marks.
All questions can be attended.
Overall Ceiling 25.*

13. Explain the service of tea and its cover set up.
14. Write a note on Off Premise/outdoor catering.

Turn over

15. Explain types of Banquet.
16. What are the points to be considered while selecting the chinaware ?
17. What is welfare catering ?

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.
The question carries 11 marks.*

18. What are the points to remember while laying a table ?
19. Explain the Co-ordination of F and B service with other Departments.
20. What are ancillary Departments in F and B Service ? Explain Still room and Linen Room.
21. Prepare a menu for Continental and English Breakfast with its cover.

(1 × 11 = 11 marks)

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science and Culinary Arts

BSH/C 3C06—FACILITY PLANNING

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 24.

1. Define Carpet Area of a Room.
2. Guidelines to classify as One Star Hotel.
3. Energy conservation. Explain.
4. What is Network crashing ?
5. Write few sentences on Workmanship and Competitive management.
6. What do you understand by Energy Audit ?
7. Highlight on the Importance of lighting while planning an outlet.
8. Site Design.
9. Explain the role of each member of the project team.
10. Factors that Affect the Flow Pattern.
11. Heritage Hotel.
12. Any *two* kitchen layout configuration.

(8 × 3 = 24 marks)

Section B

*Answer at least **five** questions.*

Each question carries 5 marks.

All questions can be attended.

Overall Ceiling 25.

13. List the factors that affect kitchen design.
14. Explain the basic rules and procedure for network drawing.

Turn over

15. Explain the seven-design consideration.
16. Explain HERITAGE Hotels.
17. Suggest energy saving actions for F&B service department.

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.*

Each question carries 11 marks.

18. Draw a neat layout of a 5-star hotel kitchen and explain different types of kitchen.
19. With the help of a neat diagram, explain the systematic layout planning.
20. How will you develop and implement energy conservation programs for a hotel ?
21. Give the criteria for classifying a four-star hotel as per the latest classification guidelines of the Ministry of Tourism, Government of India.

(1 × 11 = 11 marks)

THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2020

Hotel Management and Catering Science/Hotel Management and Culinary Arts

BSH/C3 C05—NUTRITION HYGIENE AND SANITATION

Time : Two Hours

Maximum : 60 Marks

Section A*Answer at least **eight** questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 24.*

1. What are LIPIDS ?
2. Does polyunsaturated fat make you gain weight ?
3. What is Nutritional Value of food ?
4. What is Food additive ?
5. What is Proteins ?
6. What is Micro-organism ?
7. What is Food Spoilage ?
8. What are foodborne viruses ?
9. What are Bacterial spores ?
10. What is Contamination ?
11. What is Cholesterol ?
12. What is unsaturated fat ?

(8 × 3 = 24 marks)

Section B (Short Answer Type Questions)*Answer at least **five** questions.**Each question carries 5 marks.**All questions can be attended.**Overall Ceiling 25.*

13. Explain the types of Carbohydrates.
14. What is Balanced Diet and explain its importance ?
15. What are Vitamins ? Explain types of Vitamins.

Turn over

16. What is food adulteration ? Why food adulteration is done ?
17. Explain the significance of Dietary Fiber.

(5 × 5 = 25 marks)

Section C

*Answer any **one** questions.
The question carries 11 marks.*

18. Explain the role of Fat in cooking.
19. Write an essay on “Routes of microbial contamination of food”.
20. Explain the Principles of HACCP.
21. What are common types of Food Additives — Should we avoid them ?

(1 × 11 = 11 marks)

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**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science

BSH 3B 04—FOOD AND BEVERAGE SERVICE—I

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer atleast **eight** questions.*

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 24.

1. What is Napkin ?
2. What is Tableware ?
3. What are the special equipment in F and B Service ?
4. What is Entree ?
5. What is French Service ?
6. What are Kiosks ?
7. Define Menu ?
8. What do you mean by Guest service Cycle ?
9. What is KOT control system ?
10. What is Cafeteria Service ?
11. Who is a hostess ?
12. What is Cutlery ?

(8 × 3 = 24 marks)

Section B

*Answer atleast **five** questions.*

Each question carries 5 marks.

All questions can be attended.

Overall Ceiling 25.

13. Explain the service if tea and its cover set up.
14. What are the Do's and Don'ts during Mise-en-place ?

Turn over

15. Explain types of Banquet.
16. Enlist at least ten different types of crockeries and their sizes used in restaurant
17. What is welfare catering ?

(5 × 5 = 25 marks)

Section C

*Answer any **one** questions.
Each question carries 11 marks.*

18. Describe the personal attributes of Fand B Personnel.
19. Explain the Coordination of Fand B service with other Departments
20. Elucidate various trollies used in F and S Service.
21. What is Menu planning? What are the objectives of menu planning ? What are the points to be considered while planning a Menu ? Explain.

(1 × 11 = 11 marks)

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science

BSH 3B 03—FOOD AND BEVERAGE PRODUCTION—I

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 24.

1. What is Broth ?
2. What is Marblings ?
3. What is Fermentation ?
4. What is Compound Butter ?
5. What is Paysanne ?
6. What is LPG ?
7. What is Pot Roasting ?
8. What is Mirepoix ?
9. What is Paupitte ?
10. What is Maltose ?
11. What is Main Course Salad ?
12. What do you mean by Shortenings ?

(8 × 3 = 24 marks)

Turn over

Section B

*Answer at least **five** questions.
Each question carries 5 marks.
All questions can be attended.
Overall Ceiling 25.*

13. Write a short note on Garnishes.
14. Mention various rules for Vegetable Preparation.
15. Explain any five fuels used in cookery.
16. Enlist different factors to make meat tender.
17. Write a note on Hydrogenation of Oils.

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.
Each question carries 11 marks.*

18. Explain duties and responsibilities of Executive chef.
19. Neatly draw cuts of beef and explain Chateaubriand, Porterhouse Steaks and T-Bone Steak.
20. What is Salad ? Explain Salad with its Parts and different salad dressings.
21. Classify Stock ? Explain 7 Principles stock making.

(1 × 11 = 11 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

B.T.H.M.

BTHM 3B 05—FOOD PRODUCTION PRINCIPLES

(2017 Admissions)

Time : Two Hours and a Half

Maximum : 60 Marks

Part I

Answer all questions.

Each question carries 1 mark.

Mention True/False :

1. Mustard oil is more commonly used in Bengal Cuisine.
2. Hydrogenated vegetable oil is known as Vanaspati.
3. Whole wheat flour contains high percentage of starch and fat.
4. The term pate means forcemeat baked in a puff pastry.
5. Green bacon is uncured Bacon.

Fill in the blanks :

6. Fat acts as a _____ in bread.
7. _____ are the closest cousin of pates.
8. Steak is cut of beef from _____ part.

(8 × 1 = 8 marks)

Part II

Answer any six questions.

Each question carries 2 marks.

9. Write any *two* uses of Turmeric powder.
10. What is informal buying ?
11. Define Praline.

Turn over

12. What is Swiss Meringue ?
13. What is Fresh sausage ?
14. Write the method of storing Fish.
15. Define the term "Capon".

(6 × 2 = 12 marks)

Part III

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

16. Explain the factors influencing indenting process.
17. Mention the duties of purchase department staff.
18. Describe any four knots of bread rolls.
19. Explain any four characteristics of Pastillage.
20. Write the cooking techniques of Galantine.
21. Write a note on Collagen casings.
22. Describe any four classification of Chicken.

(5 × 4 = 20 marks)

Part IV

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

23. Write the salient features of Rajasthan cuisine.
24. Elaborate the procedure for selecting a supplier.
25. Explain different products of breads.

(2 × 10 = 20 marks)

THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION, NOVEMBER 2020

B.T.H.M.

BTH 3B 07—ADVANCED FOOD PRODUCTION PRINCIPLES

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer at least ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. What are dips ?
2. Give four examples of Indian dips.
3. Define the term "Brine".
4. What is quick freezing ?
5. What is "Kremoskis" ?
6. Write the ingredients of Xacutti masala.
7. What is Chaat masala ?
8. Define the term "Smoking".
9. What is "Laminated pastry" ?
10. What is the temperature of a "steady oven" ?
11. Give 4 examples of red offal.
12. What is Hamburg steak ?
13. Name any two selection factors of Pork.
14. Define the term "Dry food storage".
15. Give four examples of class "A" type fire.

(10 × 3 = 30 marks)

Section B*Answer at least five questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 30.*

16. What are the storage equipments and hand tools used in sandwich making?
17. Write the method of preparation of Submarine.

Turn over

18. State the functions of curing.
19. Write the available forms of "Foie gras".
20. What is WAP? Write its role in bread making.
21. How will you handle "Hot food" ?
22. Describe (i) rigor mortis ; (ii) ripening of meat.
23. What are the regional cuisines of Spain ?

(5 × 6 = 30 marks)

Section C

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

24. Write the procedure of storing Sandwiches.
25. Describe various fillings used in pastries.
26. Describe the salient features of Mexican cooking.
27. What are the qualities of a "Good fish" ?

(2 × 10 = 20 marks)

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

B.T.H.M.

BTH 3C 03—MANAGEMENT PRINCIPLES AND PRACTICES

Time : Two Hours and a Half

Maximum : 80 Marks

Section A

Answer at least ten questions.

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 30.

1. What is encoding ?
2. What is the use of filters in communication ?
3. Define representation and staffing functions of management.
4. What is “System’s approach” to management” ?
5. Define the term “Planning process”.
6. Write the meaning of business forecasting.
7. How authority-responsibility structure is defined in an organisation ?
8. How an informal organisation is established ?
9. What do scalar and functional processes deals with?
10. What are the elements of delegation ?
11. Define the term “Job analysis”.
12. From where actual work starts in an organisation to achieve goals ?
13. Write any two characteristics of a “Good “order”.
14. Define “Path-goal” theory.
15. What are the three basic physiological needs ?

(10 × 3 = 30 marks)

Turn over

Section B

*Answer at least **five** questions.
Each question carries 6 marks.
All questions can be attended.
Overall Ceiling 30.*

16. "Speaking" can be used as a tool to accomplish your objectives - Do you agree ?
17. What are the objectives of planning ?
18. Mention the dis-advantages in forecasting.
19. State the features of MBO.
20. What advantages does an organization have ?
21. Write a short note on Motivation.
22. Write the characters of an Autocratic leader.
23. Explain any *five* importance of communication.

(5 × 6 = 30 marks)

Section C

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

24. Explain the 7Cs of communication.
25. Describe the characteristics of management.
26. Highlight the guidelines for setting effective Objectives.
27. Enumerate the principles of direction.

(2 × 10 = 20 marks)

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

B.T.H.M.

BTH 3B 09—BASICS OF FOOD AND BEVERAGE SERVICE

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 24.

1. What is “Car or Drive - in Service” ?
2. Define the term “Chatrams”.
3. Who are “Dabbawalas” ?
4. Define the term “Restaurant”.
5. Name any *two* duties of a “Hostess”.
6. Why posture is important to service staff ?
7. What are i) Monkey bowl ; and ii) Soup tureen ?
8. What is stem ware ?
9. What is cyclic menu ?
10. What is supper menu ?
11. Define “Banquet service”.
12. What is Plat du jour” ?

(8 × 3 = 24 marks)

Turn over

Section B (Paragraph/Problem Type)

Answer at least five questions.

Each question carries 5 marks.

All questions can be attended.

Overall Ceiling 25.

13. Write short notes on "Off-premise" catering.
14. Give the features of a popular restaurant.
15. Mention any *five* duties of Room service manager.
16. Describe any *five* courteous behaviour adhered towards guest.
17. Mention any *five* points for purchasing glassware.
18. Write the service features of Room service.
19. Write short notes on "Fruit Trolley".

(5 × 5 = 25 marks)

Section C (Essay Type)

Answer any one question.

The question carries 11 marks.

20. Explain the hierarchy of F and B service department.
21. Write a brief note on criteria of selection of tools and equipments ?

(1 × 11 = 11 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science

BSH 3C 06—FACILITY PLANNING

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each questions carries 1 mark :

Fill in the blanks :

1. One of the important requirements of good planning is _____.
 - (a) Privacy.
 - (b) Furniture requirements.
 - (c) Prospect.
 - (d) Roominess.
2. The term _____ is used to refer the effect derived from space of a room that is its length, width and height.
 - (a) Prospect.
 - (b) Sanitation.
 - (c) Privacy.
 - (d) Roominess.
3. Suite hotels usually feature :
 - (a) Several types of food and beverage services.
 - (b) More public areas and guest services than other hotels.
 - (c) Guestrooms with separate bedrooms and living rooms.
 - (d) Leisure sports activities.
4. Resort hotels distinguish themselves from most other types of hotels by providing :
 - (a) Kitchen amenities.
 - (b) Food and beverage services.
 - (c) Special activities such as horseback riding.
 - (d) Conference and meeting rooms.

Turn over

5. _____ refers to the effect produced by deriving the maximum benefits from the minimum dimensions off a room.
- (a) Compactness. (b) Roominess.
(c) Grouping. (d) Privacy.
6. Which among the following is not a principle of planning ?
- (a) Furniture requirements (b) Aspect
(c) Prospect (d) Respect
7. Design phase consist of :
- (a) Input received (b) Output received
(c) Both (a) and (b) (d) None of the above
8. Project performance consists of :
- (a) Time. (b) Cost.
(c) Quality. (d) All of the above.
9. One of energies that is known as renewable energy is :
- (a) Coal. (b) Oil.
(c) Tides. (d) Natural gas.
10. "Energy can neither be created nor be destroyed, but it can be changed from one form to another", this law is known as :
- (a) Kinetic energy. (b) Potential energy.
(c) Conservation of energy. (d) Conservation principle.

(10 × 1 = 10 marks)

Section B

*Answer any **eight** questions.*

Each question carries 2 marks.

1. What are the objectives of the planning lobby ?
2. Name any *four* checklist Lobby design.
3. What is the basic type of lightning does an interior designer follows ?
4. Define "a resort hotel".

5. What are network techniques ?
6. What is a CPM chart ?
7. How do you create a PERT chart in Excel ?
8. Write any four project management processes ?
9. How we can conserve energy ?
10. What does energy conservation mean ?

(8 × 2 = 16 marks)

Section C

*Answer any **six** questions.*

Each question carries 4 marks.

1. List out the different types of layout.
2. Write short notes on “Public Space Design”.
3. What are the types of guest ?
4. What is the difference between service apartment and studio apartment ?
5. What are the five phases of a project Management ?
6. Describe the objectives of network analysis ?
7. Explain the different types of energy conservation ?
8. What is the purpose of an energy audit ?

(6 × 4 = 24 marks)

Section D

*Answer any **two** questions.*

Each question carries 15 marks.

1. What is the documentation required for the hotels applying for Classification ?
2. What is PERT and CPM techniques and its uses ?
3. Different ways of Conserve Energy in Guest Rooms.

(2 × 15 = 30 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science

BSH 3C 05—NUTRITION HYGIENE AND SANITATION

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each question carries 1 mark.

Multiple Choice Questions :

1. Butter and animal fats are an example of which of the following :

- (a) Unsat fats. (b) Sat fats.
(c) Cholesterol. (d) Trans fats.

2. Vitamin C deficiency is called :

- (a) Scurvy. (b) Cold.
(c) Cancer. (d) Rickets.

3. Substances used to preserve foods by lowering the pH are :

- (a) Vinegar and citric acid. (b) Smoke and irradiation.
(c) Baking powder and soda. (d) Salt and sugar.

4. Antioxidants that prevent rancidity include :

- (a) Smoke. (b) Salt.
(c) Sugar. (d) BHT and BHA.

5. Regulation of most food additives, in the United States is the responsibility of the :

- (a) Environmental Protection Agency (EPA).
(b) United States Department of Agriculture (USDA).
(c) Food and Drug Administration (FDA).
(d) Center for Disease Control and Prevention (CDC).

Turn over

6. Term used to describe all of chemical reactions occurring inside any organism :
- (a) Condensation. (b) Oxidation.
(c) Polymerization. (d) Metabolism.
7. Which of the following products have higher acidity and lacks aroma ?
- (a) Cultured buttermilk. (b) Cultured sour cream.
(c) Bulgarian milk. (d) Acidophilus milk.
8. Which of the following is a factor that affects the storage stability of food ?
- (a) Type of raw material used.
(b) Quality of raw material used.
(c) Method/effectiveness of packaging.
(d) All of the mentioned.
9. Which is the good sources of Protein ?
- (a) Green vegetables. (b) Rice.
(c) Fruits. (d) Eggs.
10. What does HACCP stand for ?
- (a) Hazard Analysis and Critical Control Point.
(b) Hazard And Critical Control Point.
(c) Health Analysis and Critical Control Point.
(d) Hazard And Critical Cooking Point

(10 × 1 = 10 marks)

Section B

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

1. What foods increase cholesterol ?
2. What is nutrient content ?
3. Write short notes on protein and why do we need it ?
4. Explain the importance of calcium in our diet ?

5. Define the food standards ?
6. What do you understand about the adulteration ?
7. Write the examples of food borne illnesses ?
8. List out the three types of contamination ?
9. What are the principles of food preservation ?
10. What is cleaning disinfection and sterilization ?

(8 × 2 = 16 marks)

Section C

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

1. What are the four classes of carbohydrates ?
2. Write about the different classification of protein ?
3. Brief about the important sources of protein ?
4. List out the uses of fluorine ?
5. Explain the different types of adulteration ?
6. Name any *four* basic principles of healthy eating ?
7. How micro-organisms are classified ?
8. Write any *four* methods of food preservation ?

(6 × 4 = 24 marks)

Section D

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

1. How do you calculate the energy content of food ? Explain each.
2. What are the general characteristics of micro-organisms and its importance ?
3. What are the techniques of food preservation ? Explain in detailed.

(2 × 15 = 30 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

B.T.H.M.

BTHM 3C 03—MANAGEMENT PRINCIPLES AND PRACTICES

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Part A

I. Identify answers from the options, each question carries 1 mark :

- 1 A notice circulated in English was poorly translated in local language. Name the type of barrier relating to this :
 - (a) Semantic barrier.
 - (b) Psychological barrier.
 - (c) Organisational barrier.
 - (d) Personal barrier.
- 2 State which of the following incentive is used by the company to motivate its worker ?
 - (a) Financial incentive.
 - (b) Non-financial incentive.
 - (c) Semantic incentive.
 - (d) None of the above.
- 3 Who is the father of Scientific Management ?
 - (a) Henry Fayol.
 - (b) Max Weber.
 - (c) F.W.Taylor.
 - (d) George Elton Mayo.
- 4 _____ consists of activities related to the selection and placement of right people for right jobs.
 - (a) Controlling.
 - (b) Directing.
 - (c) Planning.
 - (d) Staffing.
- 5 _____ cannot be delegated and arises from responsibility.
 - (a) Authority.
 - (b) Power.
 - (c) Capability.
 - (d) Accountability.

(5 × 1 = 5 marks)

Turn over

II. Match the following :

- | | |
|--|---------------------------------|
| 6 Employee's needs for food, clothing and shelter | (i) Self-actualisation need. |
| 7 Protection against accident and other future uncertainties | (ii) Ego needs. |
| 8 The need for belonging and acceptance | (iii) Physiological needs. |
| 9 People's desire to be considered important | (iv) Safety and security needs. |
| 10 Employees wish to realise their ambition fully | (v) Social needs. |

(5 × 1 = 5 marks)

III. Write any *eight* short answer questions in two *or* three sentences, each question carries 2 marks :

- 11 What is the meaning of co-ordination ?
- 12 What are the characteristics of control ?
- 13 What is "self-actualisation" need ?
- 14 In which way "unity of command" guides an organization ?
- 15 Name any *two* factors that "span of control" depends on.
- 16 What is the meaning of time study ?
- 17 Name any *two* limitations of planning .
- 18 What is the meaning of "directing" ?
- 19 Name any *two* examples of organisational barrier.
- 20 What is Feedback ?

(8 × 2 = 16 marks)

IV. Write any *six* short essay questions in 150-200 words, each one carries 4 marks :

- 21 State the significance of co-ordination.
- 22 Distinguish between decentralisation and delegation.
- 23 Explain any *four* principles of organization structure.
- 24 Describe the term "planning".
- 25 What are the elements of Delegation ?
- 26 State the importance of "Directing".

27 What are Psychological needs ?

28 Define the term "organization climate".

(6 × 4 = 24 marks)

V. Write any *two* essay in 600 to 800 words of 15 marks :

29 Explain the factors that leadership depends upon.

30 Enumerate Taylor Scientific management concept.

31 Explain the semantic and psychological barriers of communication

(2 × 15 = 30 marks)

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**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

B.T.H.M.

BTHM 3B 06—BASIC FOOD AND BEVERAGE SERVICES THEORY

(2017 Admissions)

Time : Two Hours and a Half

Maximum : 60 Marks

Part I

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

Mention True/False :

1. In a large hotel, Commis de rang assists the Chef de rang.
2. Flat ware refers to knives, and other cutting implements.
3. In A la carte Menu guests can make their choice and order for a fixed price.
4. Crockery and cutlery must be placed 4 inches away from the edge of the table.
5. Corporate lunch or dinner, or a wedding party are examples of Casual dining.

Fill in the blanks :

6. _____ service requires the food to be placed on large platters or in large bowls.
7. _____ is the area on the table for plates, glasses, and cutlery for single person.
8. _____ is the activity of putting things in place to make the subsequent F & B Services smooth.

(8 × 1 = 8 marks)

Part II

*Answer any six questions.
Each question carries 2 marks.*

9. What is a French service ?
10. What is FSR (Full Service Restaurants) ?
11. Define the term “kitchen stewarding”.
12. What is the meaning of Food court ?

Turn over

13. Define the term "Airport Lounge".
14. How will you carry a service tray ?
15. Define the term "dummy waiter".

(6 × 2 = 12 marks)

Part III

*Answer any **five** questions.*

Each question carries 4 marks.

16. State any four objectives of Food & Beverage service.
17. Mention the duties of a Restaurant manager
18. Describe any four characteristics of a good menu.
19. What activities are performed in Mis-en-scene ?
20. Describe any four necessary bar tools/equipments.
21. State the uses of trolleys in service.
22. Write a short note on Pantry.

(5 × 4 = 20 marks)

Part IV

*Answer any **two** questions.*

Each question carries 10 marks.

23. What are the salient features of Buffet service ?
24. How will you frame a "Restaurant menu" ?
25. How will you lay cover for a formal dining ?

(2 × 10 = 20 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Culinary Arts

BHC 3B 04—ADVANCED FOOD PRODUCTION

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer the following questions.

1. _____ is a Very thin slices of meat or fish, served raw.
2. _____ is a synthetic or natural membrane used to enclose sausage forcemeat.
3. The period or time of an ingredient or menu item maintains its freshness, flavor, and quality called as _____.
4. _____ is the quantity of goods from inventory reasonably expected to be used between deliveries.
5. _____ refers more to shops and factories where food is made to primarily serve the needs of the employees.
6. A proper forecasting of quantities needed in _____ and controlling.
7. Catering for armed forces is also referred to as _____ catering.
8. A _____ is a means of communication, informing what the caterer has to offer.
9. Menus that are designed to provide definite quantities of various nutrients as recommended by dietician are known as Diet Menus _____.
10. _____ is a method of storage in which the operator intends to sell his _____ most recently delivered product before selling the older product.

(10 × 1 = 10 Marks)

Section B

Answer any eight questions from the following questions.

11. Describe precautions to prevent food poisoning?
12. Define Larder.

Turn over

13. Enlist the light equipment in Larder
14. What is Cyclic menu ?
15. What do you mean by portion control ?
16. What are Mincers ?
17. What is Lard ?
18. What is Force meat ?
19. What is Par level ?
20. What is Yield test ?

(8 × 2 = 16 mark)

Section C

Answer any **six** from the following questions not exceeding a page.

21. What are the challenges of volume catering ?
22. Characteristics of Hospital Catering.
23. Write a note on Formal Buying.
24. What is Larder control ?
25. What are the criteria for equipment selection ?
26. Enlist the format of Standard Purchase Specification. What are the Advantages of SPS ?
27. What is a Menu ? What are the functions of menu ?
28. Write a Short note on Waste Disposal

(6 × 4 = 24 mark)

Section D

Answer any **two** from the following questions.

29. Write a note on Industrial and Institutional Catering. What are the different problems associated with it ? What are its types and its menu considerations ?
30. Elucidate types of Menu
31. Draw format of Indent sheet. What are the major factors affecting Indenting ?

(2 × 15 = 30 mark)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Culinary Arts
BHC 3B 03—FOOD AND BEVERAGE SERVICE
(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

*Answer the following questions.
Each question carries 1 mark.*

1. _____ is a type of menu, where the food items are priced individually.
2. _____ a strict vegetarian who eats no animal products.
3. _____ is a service stand in the restaurant that holds services supplies and equipment's for easy access by servers.
4. _____ is a Grape brandy produced in France Cognac region.
5. _____ is the Supervisor of a F&B outlet.
6. _____ are sweet spirits made with re-distilled fruits or extracts.
7. _____ is a hollow ware used to keep the food warm usually in buffet service.
8. _____ is a brand of liquor a restaurant uses when guests orders cocktails without specifying the use of any particular brand.
9. _____ is the space on the table allotted for table-wares to the guest to consume his/her meal.
10. _____ means prepare the F&B dining environment before the service.

(10 × 1 = 10 marks)

Section B

*Answer any **eight** questions from the following questions.
Each question carries 2 marks.*

11. What is on premises catering ?
12. What is the function of Kitchen stewarding ?
13. What do mean by American service ?

Turn over

14. What is Mechanical shock ?
15. What is carousel ?
16. What is meant by Guest service cycle ?
17. What is the role of social skill in F&B service ?
18. What is a speciality restaurant ?
19. What is Hot plate ?
20. What is the use of Bain Marie ?

(8 × 2 = 16 marks)

Section C

Answer any **six** questions from the following questions.

Each question carries 4 marks.

21. Write a note on Off premise catering.
22. Enlist the duties and responsibilities of Captain or Station waiter.
23. Do a Comparison between Á la carte menu and Table D'Hôte menu.
24. Explain the function of Pantry room.
25. Write a note on American breakfast and explain the cover set up.
26. Explain specialised service.
27. Write a note on types of banquet.
28. Enlist the Different types of crockery and their sizes.

(6 × 4 = 24 marks)

Section D

Answer any **two** from the following questions.

Each question carries 15 marks.

29. What is a Speciality Menu ? Elaborate Speciality Menus.
30. Explain sequence of French classical menu with examples.
31. What are ancillary Departments in F&B Service ? Explain Still room and Linen Room.

(2 × 15 = 30 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science
BSH 3B 04—FOOD AND BEVERAGE SERVICE—I
(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

I. Choose the best answer :

- 1 Who is In charge of stores _____.
 - a) Big keeper.
 - b) Man.
 - c) Waiter.
 - d) Store keeper.
- 2 Hotel must provide food & _____.
 - a) Tea.
 - b) Beverage.
 - c) Oil.
 - d) Water.
- 3 Talk _____ to guest.
 - a) Loud.
 - b) Softly.
 - c) Calm.
 - d) Quite.
- 4 A waiters apron & _____ should always be clean.
 - a) Close.
 - b) Hair band.
 - c) Hair.
 - d) Nail.
- 5 Grill room cuts _____.
 - a) Meat.
 - b) Fruit.
 - c) Fish.
 - d) Vegetable.
- 6 A waiter should have _____ knowledge.
 - a) Good.
 - b) Health.
 - c) Clean.
 - d) Neat.
- 7 Legumes is _____.
 - a) Fish.
 - b) Tea.
 - c) Meat.
 - d) Vegetables.

- 8 Basic Etiquette for Restaurant staff be polite to _____.
- Book.
 - Lady.
 - Man.
 - Guest.
- 9 The depression in _____ had a disastrous effect on the hotel industry.
- 1920.
 - 1940.
 - 1930.
 - 1950.
- 10 Ensure hygiene and _____.
- Ball.
 - Cat.
 - Fish.
 - Sanitation.

(10 × 1 = 10 marks)

II. Answer any *eight* questions :

- 1 Name any two linen names used in Restaurant.
- 2 Who is called sommelier ?
- 3 What is called Restaurant ?
- 4 What is called Hot Range ?
- 5 What is called vegetable preparation ?
- 6 What is called Engineering department ?
- 7 What is called A' la carte ?
- 8 Name any three chinaware.
- 9 Name any 4 Glass ware.
- 10 What is called menu card ?

(8 × 2 = 16 marks)

III. Write any *six* questions in the form of essay :

- 1 Name any 4 types of Restaurant.
- 2 Write any 7 french classical menu.
- 3 Writ any 8 service Equipments.

- 4 Explain Good Grooming for a waitress.
- 5 Name any 5 Holloware.
- 6 Write any 6 special Tableware.
- 7 What is side Board ?
- 8 How to take an order ?

(6 × 4 = 24 mark

IV. Essay answer any *two* questions :

- 1 Give any 12 points of Basic Etiquette for Restaurant staff.
- 2 Write Eight French classical menu.
- 3 Write any 10 Table ware and Name them.

(2 × 15 = 30 mark

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**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science

BSH 3B 03—FOOD PRODUCTION—I

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each question carries 1 mark.

1. _____ accepts orders from waiters and passes them on to the cooks on the line.
2. The Meaning of French word “sous” means _____.
3. ‘Fonds de cuisine’ is a kitchen stock, (a) False (b) True
4. The vegetables used in _____ countries include Broccoli, asparagus, mushroom, pimentos, artichoke, celery, etc.
5. Eggshell is made almost entirely of _____ crystals.
6. Baby lamb is customarily slaughtered at between _____ and _____ weeks old.
7. Broiling is combined cooking methods of roasting and stewing, (a) False (b) True.
8. Vegetable fats and oils are substances derived from plants that are composed of _____.
9. Name the Italian cheese made from the whey of cow’s milk ?
10. _____ is the process where the liquid, such as wine and stock, are used for dissolving the remains of the cooked food in a pan.

(10 × 1 = 10 marks)

Section B

Answer any eight questions.

Each question carries 2 marks.

- | | |
|--------------------------|----------------------|
| 1. Cooks and Assistants. | 2. Food preparation. |
| 3. Roux. | 4. Veloute Sauce. |

Turn over

5. Sorghum.
7. Unsaturated Fats.
9. Pasteurization.
6. Cuts of Sirloin.
8. Demerara Sugar.
10. How do you know if wine has gone bad ?

(8 × 2 = 16 mark-

Section C (Short Essays)

Briefly explain any six questions.

Each question carries 4 marks.

1. Explain the responsibilities of Station Chef/Chef De Partie (CDP) in the kitchen ?
2. What are the Don'ts to be followed by chefs for Personal Hygiene ?
3. Write short notes on thickening agents used in sauces ?
4. Describe the various methods of Cooking Egg ?
5. How to select the Fishes for cooking ?
6. Write short notes on shallow fat frying ?
7. How to make a perfect cup of Tea ?
8. Mention the uses of wine in cooking ?

(6 × 4 = 24 mark

Section D (Essays)

Briefly explain any two questions.

Each question carries 15 marks.

1. Give some general information about chefs Uniforms and Protective Clothing ?
2. Elaborate in detail about the Cuts of Pork ?
3. Briefly explain the other methods of cooking ?

(2 × 15 = 30 mark

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science
HCS 3B 04—ADVANCED FOOD AND BEVERAGE SERVICE-I
(2016 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

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

Fill in the blanks :

1. _____ is the most popular tea globally is unoxidized.
2. A type of alcoholic drink that is made from grain _____.
3. _____ region of Aquitaine is one of the three most famous French wine producers.
4. _____ is a wine to which a distilled spirit, usually brandy has been added.

Match the following :

- | | |
|----------------------|-----------------|
| 5. Spirit production | - Coffee. |
| 6. Non Alcoholic | - Barley, Rice. |
| 7. White Wine | - Distilled. |
| 8. Beer | - Chablis. |

Choose the correct answer :

9. Chardonnay is one of the world's most popular _____ varieties.
(a) Red Grape. (b) White Grape.
(c) Rose Grape. (d) Melbec.
10. Cider is a fermented drink prepared from the juice of _____.
(a) Pear. (b) Beet.
(c) Apple. (d) Potatoes.

Turn ove

11. Gin is flavoured with :
- (a) Straw berry. (b) Cran berry.
(c) Goose berry. (d) Vuniper berry.
12. Which of the following is collected from the dispense bar ?
- (a) Tea. (b) Soda.
(c) Hot Chocolate. (d) Coffee.

(12 × 1 = 12 marks)

Section B

*Answer all the questions.
Each question carries 2 marks.*

13. Define Beverages.
14. Define Wine.
15. Write any two wine producing regions of France.
16. What is meant by Liquors ?
17. Write any two Brand names of Tequila.
18. Define billing.
19. What are called refreshing drinks ?
20. Write any two brand names of red wine.
21. Define Chardonnay.

(9 × 2 = 18 marks)

Section C

*Answer any five questions.
Each question carries 6 marks.*

22. Give brief notes on non-alcoholic Beverage.
23. Write about manufacturing process of Table Wines.
24. Write any *five* popular White Wines and Red Wines.
25. What is Absinthe ? Brief their meaning, colour, flavour and country of origin.

26. Give a short notes on Vodka and write their styles and Brand names.
27. Give an introduction to Billing.
28. Write the following definitions :
- (a) Champagne.
 - (b) Sherry.
 - (c) Spirit.

(5 × 6 = 30 marks)

Section D

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

29. Explain the classification of Beverages.
30. What is Beer and give the manufacturing process, types and popular brands of beer.
31. Write an essay about different types of Liquors.

(2 × 10 = 20 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Culinary Arts

HCA 3C 06/HCS 3C 06—NUTRITION, HYGIENE AND SANITATION

(Common for Hotel Management and Catering Science)

Time : Three Hours

Maximum : 80 Marks

Section A

*Answer any ten questions.
Each question carries 1 mark.*

Fill in the blanks :

1. _____ metals is a constituent of Vitamin B12.
2. The vitamin necessary for coagulation of blood is _____.
3. Besides carbohydrates, a major source of energy in our food is constituted by _____.
4. Washing of peeled vegetables removes the _____.
5. _____ is the most important nutrient. Every cell needs it because many of the body's processes take place with this nutrient.
6. A _____ supplies energy and raw materials to the body to use for growth, repair & maintenance.
7. _____ is the type of carbohydrate that helps move food through the digestive system.
8. If you do not drink enough water on a hot day or while exercising you could become _____.
9. Promote rising of baked goods is called _____.
10. _____ is the fat-soluble pigment found in every green vegetable.
11. A unit that measures the energy in food is called _____.
12. Bread and most cereals are part of the _____ food group.
13. The physical biological drive to eat is controlled by internal body mechanisms is called _____.
14. Fat should not exceed _____ % of your daily calorie intake.
15. _____ deficiency causes Beriberi in human beings.

Section B

Write short notes on any five of the following.

Each question carries 5 marks.

16. Write down the causes of food Poisoning.
17. Write about Economic Importance of yeasts.
18. What do you mean by sterilization ?
19. Types of emulsion.
20. Factors affecting gel formation.
21. Write a note on basal metabolism.
22. Write a brief note on Essential Fatty Acids.
23. What are Osteomalacia and Tetany ?

(5 × 5 = 25 mar

Section C

Explain any three of the following.

Each question carries 15 marks.

24. Write about the Physiological Characteristics and economical importance of molds.
25. Describe the Various Methods of Preserving a food.
26. Discuss the factors affecting the rancidity and the methods of preventing rancidity.
27. List out the Functions of Lipids in detail
28. Explain about the fat soluble vitamins.

(3 × 15 = 45 ma

THIRD SEMESTER B.A./B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(CUCBCSS-UG)

Subject : Hotel Management and Catering Science

HCS 3B 03—ADVANCED FOOD AND BEVERAGE PRODUCTION-I

(2016 Admissions)

Time : Three Hours

Maximum : 80 Ma

Section A*Fill in the blanks (Answer any ten questions).**Each question carries 1 mark.*

1. The term _____ comes from Latin, which roughly translated means "fruits of the ear"
2. _____ vinegar used predominantly in Japan and China could be red white or even black in colour.
3. The _____ marinade is first prepared over heat before the product is added to it.
4. The term non-edible is used to indicate that the _____.
5. The term Terrine represents the meaning _____.
6. To lighten the farce and to give it a finer texture, _____ agents are needed.
7. The _____ will enhance the color, increase shelflife, contribute to the taste and flavor—prevent/delay the fat from going rancid.
8. _____ are of vital importance in sausage making.
9. _____ by classical definition, is de boned poultry, including rabbit, and sometimes game which is stuffed with forcemeat.
10. Parfait is the French term that means _____.
11. _____ is made out of a combination of uncooked meat that are pureed and bound with white and sometimes cream.
12. A Gelee or Jelly in English is a _____ meat or fish stock.
13. _____ is a sauce that is applied to a product and is never served as an accompaniment—used to cook an item in like other sauces.
14. A _____ is a seasoned liquid with various aromatics in which meat, poultry, game—even vegetables are steeped.
15. A wet cure is also called _____, although it literally means a salt solution.

Section B

*Write notes on any **five** of the following.*

Each question carries 5 marks.

16. Discuss in detail translation of recipes for Indenting.
17. List out the points of general rules for sandwich making.
18. Explain the storage and handling of bread.
19. Define Marinades and explain the components of marinades, Functions of marinades and aromatics and seasoning of marinades.
20. Describe the term Non-edible displays.
21. Explain the different classical Garnishes used in food.
22. Give some guidelines for plate presentation in garde manger section.
23. Explain the types of Thickening Agents.

(5 × 5 = 25 marks)

Section C

*Write essay on any **three** of the following.*

Each question carries 15 marks.

24. Explain the term Garde manger and explain the included sections briefly.
25. Elaborate in detail (a) Care and maintenance of equipments ; and (b) Quality of equipment usage.
26. Write briefly about French cuisine and their Cuisine specialities.
27. Explain the following term of Pate's (a) Dough ; (b) Assembling ; (c) Cooking ; and (d) Finishing
28. Explain briefly about artistic displays and how should it placed in buffet presentation.

(3 × 15 = 45 marks)