

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

B.H.A.

BHA 3C 03—NUTRITION, HYGIENE AND SANITATION

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A (Short Answer Type Questions)**

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

- \_\_\_\_\_ is the main function of food.
- The Vitamin necessary for coagulation of blood is Vitamin \_\_\_\_\_.
- Define Nutrients.
- What is meant by Balanced meal ?
- Food preservation means \_\_\_\_\_.
- Define Food hygiene.
- Define Hospitality industry.
- Intrinsic micro-organisms means \_\_\_\_\_.
- Spores in Bacteria means \_\_\_\_\_.
- Parasites means \_\_\_\_\_.
- Dietary sources means \_\_\_\_\_.
- Soya protein means \_\_\_\_\_.
- Intoxication means \_\_\_\_\_.
- Inadequate intake means \_\_\_\_\_.
- Mention any two beneficial effects of Micro-organism in food.

(10 × 3 = 30 marks)

**Section B (Paragraph Type Questions)**

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

- What are nutrients and nutrition ?
- What are the three groups of food based on their nutritional value ?

**Turn over**

18. Write the classification of food groups.
19. What are the objectives of meal planning ?
20. Brief the different methods of food preservation.
21. What is meant by HACCP and why is it important ?
22. What is GHP in food industry ? Explain.
23. How do microorganisms affect food ?

(5 × 6 = 30 marks)

**Section C (Essay Type Questions)**

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

24. What are the different types of balanced diet ? Explain.
25. Explain the factors affecting meal plan.
26. Explain the basic principles of food preservation.
27. Explain the sanitation measures to be carried out in food and beverage service.

(2 × 10 = 20 marks)

**THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION, NOVEMBER 2020****B.H.A.****BHA 3B 06—FOOD AND BEVERAGE SERVICE – I (Theory)**

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A (Short Answer Type Questions)**

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

1. Restaurant means \_\_\_\_\_.
2. Define fast food outlet.
3. What is meant by Bar ?
4. Speciality restaurant.
5. Station means \_\_\_\_\_.
6. Accompaniments \_\_\_\_\_.
7. Define pre plated.
8. Serviette or Napkin means \_\_\_\_\_.
9. Define pepper mill.
10. Appetizer means.
11. Define satellite kitchen.
12. Pot wash is also termed as \_\_\_\_\_.
13. English service is also known as \_\_\_\_\_.
14. Brunch is served between 10 and \_\_\_\_\_ p.m.
15. Bartenders are responsible for mixing and serving \_\_\_\_\_.

(10 × 3 = 30 marks)

**Section B (Paragraph Type Questions)**

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

16. Explain the origin of the hotel industry.
17. What is supervision and what role does a supervisor plays in the performance of tasks ?

**Turn over**

18. What care would you take in the use and storage of service equipments ?
19. Describe the role accompaniment play when served with a dish or meal.
20. Compile a A' la Carte a menu for a Indian Restaurant.
21. Describe the variety of services available based on the established practices of the professional catering industry.
22. What are the main types of breakfast served in Indian hotels ?
23. What are the important tasks to be assigned to the staff during the buffet tea function ? Explain.

(5 × 6 = 30 marks)

**Section C (Essay Type Questions)**

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

24. How are catering established classify ?
25. What do you mean by satellite kitchen ? Who is responsible for this kitchen ?
26. Describe the various type of service equipment used in the food and beverage service department.
27. Menu is a sales tour. Explain.

(2 × 10 = 20 marks)

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

B.H.A.

BHA 3B 04—FOOD PRODUCTION – I (Theory)

Time : Two Hours and a Half

Maximum : 80 Marks

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

1. What is a Commis ?
2. Define Mise-en-place.
3. What is known as Chef the cuisine ?
4. Define Wok.
5. Brunoise means.
6. Define Mirepoix.
7. What is a Roux ?
8. What is known as Emulsify ?
9. Larding means.
10. Define Myoglobin.
11. What is a Carcass ?
12. White, Milk, Dark are types of \_\_\_\_\_.
13. Pasteurization means ?
14. English Cheddar means ?
15. Define Herbs.

(10 × 3 = 30 marks)

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

16. List at least 10 hazards that can take place in the professional kitchen.
17. List at least five job responsibilities of Sous chef.

**Turn over**

18. List the various type of fuels used in the kitchen.
19. List the various cuts of vegetables.
20. What do you understand by the word neutral stock ?
21. What are pulses ? List down at least five Indian pulses ?
22. Define grilling and differentiate among grilling, broiling and gratinating.
23. Brief a note on Chocolate.

(5 × 6 = 30 marks)

**Section C (Essay Type Questions)**

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

24. How are the vegetables classified ? Explain.
25. List the cuts of lamb and at least one usage of a cut.
26. What should you kept in mind while cooking pulses ?
27. What is the basic difference between stewing and braising ?

(2 × 10 = 20 marks)

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

B.H.A.

BHM 3C 03—NUTRITION, HYGIENE AND SANITATION

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Part A**

Explain the following in one or two lines.

1. Psychology.
2. Temperature.
3. Cleaning.
4. Irradiation.
5. Diet.

(5 × 1 = 5 marks)

Fill in the blanks :

6. A food is something that provides \_\_\_\_\_.
7. \_\_\_\_\_ are substance which people need in their diet in only small amounts.
8. Food in which the most important nutrients are vitamins or minerals are called \_\_\_\_\_ foods.
9. \_\_\_\_\_ is the main source of protein.
10. Vitamins \_\_\_\_\_, D, E and K are Fat soluble vitamins.

(5 × 1 = 5 marks)

**Part B**Explain any *ten* in detail from the following questions :

11. Define the term health.
12. What is meant by balanced diet ?
13. Mention any two functions of iron.
14. Define menu.
15. Define food preservation.
16. Mention any two disinfectant.

Turn over

17. Define Bacteria.
18. Define Parasites.
19. Define Proteins.
20. Mention any two fat soluble vitamins.
21. Define Dietary.

(10 × 2 = 20 marks)

**Part C**

Answer any *four* from the following questions :

22. Brief the importance of food.
23. Write the classification based upon amino acid composition.
24. Write the major classification of minerals.
25. Brief the special emphasis on soya proteins and whey proteins.
26. Write a short note on parasites.
27. How does food preservation protect food from spoilage ?

(4 × 5 = 20 marks)

**Part D**

Explain any *two* in detail from the following :

28. Explain the importance of balanced diet.
29. Elaborate the basic principle and implementation of HACCP.
30. Narrate the classification of Mono, di and poly saccharides.

(2 × 15 = 30 marks)



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

B.H.A.

BHM 3B 04—FOOD AND BEVERAGE SERVICE – I (Theory)

(2017 Admissions)

Time : Two Hours and a Half

Maximum : 60 Marks

**Part A**

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

1. Where was the concept of fast food in the world first introduced ?
2. Who is a wait staff ?
3. Who is a commis ?
4. Define mise en scene.
5. Mention any one trolley type used in Guéridon service.
6. Define Aperitif.
7. Define cutlery.

(5 × 1 = 5 marks)

**Part B**

*Answer any five questions.  
Each question carries 5 marks.*

8. How is a coffee shop different from a specialty restaurant ? Explain.
9. Write about the importance of the chef garde manager.
10. Guéridon work is a team work. Substantiate this statement.
11. How do you collect and execute the room service order ?
12. What do you understand by vending ? What are its advantages and limitations ?
13. What is baize ? What are its uses ?
14. List the mise en scène activities carried out in a fine dining restaurant.

(5 × 5 = 25 marks)

**Turn over**

**Part C**

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

15. What are the influencing factors in the selection of a restaurant ?
16. Explain the importance of intra- and inter - departmental relationship of F and B department.
17. Explain the features of centralized and decentralized room service system.
18. What does the term crockery mean ? What are the basic types of chinaware available in the market ? Write their features ?

(3 × 10 = 30 marks)

**THIRD SEMESTER (CUCBCSS-UG) DEGREE EXAMINATION  
NOVEMBER 2020****B.H.A.****BHM 3B 03—FOOD PRODUCTION - I (Theory)**

(2017 Admissions)

Time : Two Hours and a Half

Maximum : 60 Marks

**Part A***Answer any five questions.  
Each question carries 1 mark.*

1. Define the term food safety.
2. How would you define a sauce ?
3. What is meant by Bain-Marie ?
4. What do you mean by Gluten ?
5. What is meant by spit roasting ?
6. Define Boiling.
7. Mention any two herbs used in cooking.

(5 × 1 = 5 marks)

**Part B***Answer any five questions.  
Each question carries 5 marks.*

8. Write a short note on classical brigade.
9. Write the classification of fruits.
10. Brief the cuts of Beef.
11. Write a note on grilling method of cooking food.
12. Brief the different types of tea.
13. Write a short note on raising agents.
14. List any five salient features of a good sauce.

(5 × 5 = 25 marks)

**Turn over**

**Part C**

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

15. Explain the classification of soups with examples.
16. Explain the uses of wines in cookery.
17. Give an elaborate note on fats and oils with their types and varieties.
18. Draw the general layout of kitchen.

(3 × 10 = 30 marks)

## THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION, NOVEMBER 2021

B.H.A.

BHA 3C 03—NUTRITION, HYGIENE AND SANITATION

(2019—2020 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

## Section A

*Answer atleast ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall ceiling 30.*

1. Milk is a poor source of vitamin \_\_\_\_\_.
2. In order for our bodies to function properly we need to eat a \_\_\_\_\_ diet.
3. What is meant by good health. ?
4. Define nutritive value.
5. Irradiation means \_\_\_\_\_.
6. Disinfection means \_\_\_\_\_.
7. Expand GHP.
8. Extrinsic micro-organisms means \_\_\_\_\_.
9. Fungi means \_\_\_\_\_.
10. Lipids are \_\_\_\_\_.
11. Fatty acids means \_\_\_\_\_.
12. Whey protein means \_\_\_\_\_.
13. Mention any *two* importance of food.
14. Define sanitation.
15. Mention any *two* harmful micro-organisms in food.

(10 × 3 = 30 marks)

**Turn over**

**Section B**

*Answer atleast five questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall ceiling 30.*

16. Brief the aspects of nutrition.
17. What food groups should a balanced meal contain—explain.
18. What are the six principles of meal planning ?
19. What is food spoilage ? Explain.
20. Write the methods of preserving food by using high temperature.
21. Brief the meaning of HACCP principles.
22. What is good hygiene practices in food industry ?
23. What are the *four* main types of micro-organisms associated with food.

(5 × 6 = 30 marks)

**Section C**

*Answer any two questions.*

*Each question carries 10 marks.*

24. What are the *seven* main components of a balanced diet ? Explain.
25. What are the *six* principles of good menu planning ?
26. Elaborate the methods of preservation.
27. What is hygiene and sanitation in food industry ? Explain.

(2 × 10 = 20 marks)

## THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION, NOVEMBER 2021

B.H.A.

BHA 3B 06—FOOD AND BEVERAGE SERVICE—I (Theory)

(2019—2020 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

## Section A

*Answer atleast ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall ceiling 30.*

1. Define package holidays.
2. Industrial catering means \_\_\_\_\_.
3. Multi cuisine means \_\_\_\_\_.
4. Define poolside barbecue.
5. Miss-en-place means \_\_\_\_\_.
6. Define chafing dish.
7. Define cutlery.
8. Flambè means.
9. What is lean meat ?
10. What is the French classical term for soup.
11. Entrée.
12. The person controlling the hot plate is called in French \_\_\_\_\_. (barker)
13. Service from trolley is called \_\_\_\_\_ service.
14. A large open dish partially filled with hot water, in which hot food containers are placed to keep the food hot is called \_\_\_\_\_.
15. The \_\_\_\_\_ department is responsible for procuring quality ingredients at competitive prices.

(10 × 3 = 30 marks)

**Turn over**

**Section B**

*Answer atleast five questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall ceiling 30.*

16. The invention of the wheel is seen as one of the greatest events in the progress of the hotel industry Discuss.
17. Define the role of a food and beverages manager.
18. Explain the purpose of napkin folding.
19. Name the standard accompaniments and over for two items each from hors d oeuvre, meat course and poultry.
20. What are the operational aspects to be consider while planing the menu ?
21. Briefly outline the sequence of services to be followed when guest arrives at restaurant in an five star hotel.
22. Write down the order of breakfast service.
23. How do you set up a coffee and tea counter ? Explain.

(5 × 6 = 30 marks)

**Section C**

*Answer any two questions.*

*Each question carries 10 marks.*

24. What is a catering establishment ?
25. What do you understand by partie system of kitchen organisation ? Explain.
26. List the main criteria for selecting service equipment.
27. Explain the various types of menus available in hotel.

(2 × 10 = 20 marks)



**THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION, NOVEMBER 2021**

B.H.A.

BHA 3B 04—FOOD PRODUCTION—I (Theory)

(2019—2020 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer atleast ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall ceiling 30.*

1. Who is a chef ?
2. Demi chef de partie means.
3. What is known as Gaide manger ?
4. Define work station.
5. Legume means.
6. What is known as water cress ?
7. Define minestrone.
8. Define compound salad.
9. What is a lard ?
10. Define meat ageing.
11. Pork means.
12. \_\_\_\_\_ is a range of foods derived from cocoa.
13. Define clarified butter.
14. Mention any *two* types of cheese.
15. Define cheese.

(10 × 3 = 30 marks)

**Turn over**

**Section B**

*Answer atleast five questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall ceiling 30.*

16. List the attitudes and behaviour of the kitchen staff in a professional hotel.
17. List atleast *five* job responsibilities of an executive sous chef.
18. Describe a main kitchen.
19. List few uses of steam in kitchen.
20. What is a bouquet gaini ?
21. List the selection criteria of good beef.
22. List atleast five salient features of stewing.
23. Brief the processing of butter.

(5 × 6 = 30 marks)

**Section C**

*Answer any two questions.*

*Each question carries 10 marks.*

24. What is an inventory and how often it is done ?
25. List few uses of chicken stock.
26. What are the gluten free flour and how it is important ?
27. List the various method of cooking and list down the classification also.

(2 × 10 = 20 marks)

THIRD SEMESTER (CUCBCSS-UG) DEGREE EXAMINATION  
NOVEMBER 2021

B.H.A.

BHM 3C 03—NUTRITION, HYGIENE AND SANITATION

(2017—2018 Admissions)

Time : Three hours

Maximum : 80 Marks

**Part A**

Explain the following in one or two lines :

1. Define health.
2. Define nutrition.
3. What is meal planning ?
4. Define food spoilage.
5. Expand MUFA.

(5 × 1 = 5 marks)

Fill in the blanks :

6. Vegetables and fruits are in the \_\_\_\_\_ food group.
7. \_\_\_\_\_ is a good disinfectant.
8. Deficiency of \_\_\_\_\_ causes night blindness.
9. \_\_\_\_\_ is a good source of vitamin D.
10. HACCP stands for \_\_\_\_\_.

(5 × 1 = 5 marks)

**Part B**Explain any *ten* in detail from the following questions :

11. What is a balanced diet ?
12. Give the classification of nutrients.
13. What is food preservation ?

**Turn over**

14. Mention the dietary sources of calcium.
15. What is irradiation ?
16. Give the classification of proteins.
17. Mention the diseases related to carbohydrates.
18. What are the common food borne microorganisms ?
19. Write the classification of minerals.
20. What are the water soluble vitamins ?
21. Mention the sources of food contamination.

(10 × 2 = 20 marks)

### Part C

Answer any *four* from the following questions :

22. Discuss the basic principles of food preservation.
23. Bring out the general principles of food hygiene.
24. Write the sources and functions of : (a) iron ; and (b) iodine.
25. Write a note on fat soluble vitamins.
26. Bring out the classification of proteins based on amino acid composition.
27. Explain food preservation using low temperature.

(4 × 5 = 20 marks)

### Part D

Answer any *two* in detail from the following questions :

28. Explain the principles and implementation of HACCP.
29. Narrate the characteristics of food borne microorganisms.
30. Enumerate the methods of hygiene and cleaning in hospitality industry.

(2 × 15 = 30 marks)