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FOURTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION, APRIL 2022

Hotel Management and Catering Science

BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II

(2019 Admission onwards)

Time: Two Hours

Maximum: 60 Marks

Section A

Answer atleast eight questions.

Each question carries 2 marks.

All questions can be attended.

Overall ceiling 16.

- 1. Define Spices.
- 2. Define the following:
 - i) HAM.
 - ii) Bacon.
- 3. What is Mobile Catering?
- 4. What is meant by Indian Masalas?
- 5. Define Confectionery.
- 6. List any two Indian Spices.
- 7. Define Quantity Equipment.
- 8. Write any two unique ingredients used in Spanish cooking.
- 9. What is Galantine?
- 10. Define Short Crust.
- 11. Mention any two ingredients used in Bread.
- 12. Define Garnish.

 $(8 \times 2 = 16 \text{ marks})$

2

Section B

Answer atleast four questions.

Each question carries 6 marks.

All questions can be attended.

Overall ceiling 24.

- 13. Describe the uses of Thickening Agents.
- 14. Brief-modern developments in Equipment Manufacturing.
- 15. List out the criteria in Planning a menu for Hospitals.
- 16. Write the different spreads for Sandwiches.
- 17. Write a short note on Simple Yeast Bread.

 $(4 \times 6 = 24 \text{ marks})$

Section C

Answer any two questions.

Each question carries 10 marks.

- 18. Write a detailed note on Mexican Cuisines.
- 19. Give a brief note on the Concept of Masalas.
- 20. Explain the quantities and portions for Bulk Production with an example.
- 21. Explain the principles of Bread Making.

 $(2 \times 10 = 20 \text{ marks})$

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FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION APRIL 2022

Hotel Management and Catering Science

BSH 4B 05—FOOD AND BEVERAGE SERVICE—II

(2019 Admission onwards)

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. Name any two Distilled Alcoholic Beverages.
- 2. Give any two examples of Aerated Water.
- 3. Define Par Stock.
- 4. What is Back Bar.
- 5. What is Aperitifs.
- 6. What do you understand by "Vermouth".
- 7. Define Kahlua.
- 8. Write the Country origin of the following.
 - (a) Anisette.

- (b) Absinthe.
- 9. What do you understand by "Spirits".
- 10. Define Menu Engineering.
- 11. Write any two Grape Varieties of France.
- 12. What is Dispense Bar.

 $(8 \times 2 = 16 \text{ marks})$

Section B

2

Answer at least four questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

- 13. Write a short note on "Beverages".
- 14. Give a short note on "Back bar".
- 15. What is Fortified Wines and give examples.
- 16. Give a short note on Beer.
- 17. What is Pot Still.

 $(4 \times 6 = 24 \text{ marks})$

Section C

Answer any two questions.

Each question carries 10 marks.

- 18. Elaborate note on Alcoholic Beverages and their Classifications.
- 19. What is Bitters? Write their types and Brand names.
- 20. Explain methods of making Cocktails.
- 21. Elaborate note on Triplicate System and Duplicate System.

 $(2 \times 10 = 20 \text{ marks})$

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FOURTH SEMESTER (CUCBCSS-UG) DEGREE EXAMINATION, APRIL 2022

Hotel Management and Catering Science

BSH4B06—FOOD AND BEVERAGE PRODUCTION—II

(2017—2018 Admissions)

Time: Three Hours

Maximum: 80 Marks

Part A

Answer the following.

Each question carries 1 mark.

- 1. Malvani Masala is from State.
- 2. Green Cardamom is a ————
- 3. ———— is a type of Cooking Equipment.
- 4. Gelatin is a agent.
- 5. ———— is a list of Dishes Available in a Restaurant.
- 6. Indenting means ———
- 7. Myonnaise is used in ———— spread.
- 8. HAM means ———.
- 9. Sausages means ———.
- 10. Icing means ———.

 $(10 \times 1 = 10 \text{ marks})$

Part B

Answer any eight questions. Each question carries 2 marks.

- 1. What do you mean by Dry masalas?
- 2. What is Marinades?
- 3. What do you mean by Laminated?
- 4. What is Blending of masalas?

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- 5. Name any two equipments used in Kitchen.
- 6. Define Thickening Agents?
- 7. What is Fat?
- 8. What do you mean by Non Edible Displays?
- 9. What are Pates?
- 10. Define-Theme dinner?

 $(8 \times 2 = 16 \text{ marks})$

Part C

Answer any six questions. Each question carries 4 marks.

- 1. List the ingredients of Basic masalas?
- 2. Write a short note on Sausage.
- 3. What is Menu? Why is it important?
- 4. Write a short note on thickening agents? Brief its types?
- 5. Describe Frozen desserts?
- 6. Define-sandwich and its parts.
- 7. Explain the methods of preparing Rough puff?
- 8. Write a short note on French cuisine.

 $(6 \times 4 = 24 \text{ marks})$

Part D

Answer any two questions. Each question carries 15 marks.

- 1. Explain the care and maintenance of equipments used in Quantity kitchen?
- 2. Explain the parameters for quantity Food Menu Planning?
- 3. Explain the principles of Bread Making?

 $(2 \times 15 = 30 \text{ marks})$

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A) Remuge.

C) Maceration.

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FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION APRIL 2022

Hotel Management and Catering Science

BSH 4B 05—FOOD AND BEVERAGE SERVICE—II

(2017—2018 Admissions)

		,		. *	
Time	: Three	Hours			Maximum: 80 Marks
		Sec	tion	A	
		Choose the	best	t answer.	
		Answer a	_		
		$Each\ question$	ı carı	ries 1 mark.	
1.		is a portable Alcoholic Be	vera	ge fermented from Cere	als and Malt.
	A)	Fenny.	B)	Tequila.	
	C)	Beer.	D)	Brandy.	
2.	Soda is	an example of ———.			
	` A)	Juices.	B)	Aerated drink.	
	C)	Milkshakes.	D)	Tea.	
3.		is a serving Alcoholic Bevo	erage	e to the guests in the rest	aurant during their Mea
	time.	24			
	A)	Pubs.	B)	Cocktail bar.	
	C)	Dispense bar.	D)	Wine bar.	
4.	The Fro	ont Bar is supported on a vertical str	ructu	re is called ————	-
	A)	Bar die.	B)	Front bars.	
	C)	Both (A) and (B).	D)	Under bar.	
5.		———— is a traditional method of	f mal	king Champagne.	

Blending.

D)

Methode champenoise.

6.	The te	rm "Wermut" refers to	0	 .	
	A)	Mistelle.		B)	Vermouth.
	C)	Campari.		D)	Marseille.
7.	-	———is a Dark	Fruity Beer wi	th hi	gh alcoholic content.
	A)	Barley wine.		B)	Stout beer.
	C)	Pilsner.		D)	Marzen.
8.		is a sprit v	which is distille	ed fro	m Cereals and flavoured with Juniper Berries.
	A)	Rum.		B)	Gin.
	C)	Tequila.		D) ,	Brandy.
9.	A still	to which heat is appli	ed directly and	l not	by means of a Steam Jacket :
	A)	Patent still.		B)	Pot still.
	C)	Still room.		D)	Remuge.
10.	In this leaves:		a low - burning	g fire	on the barn floor spreads and passes through the
	A)	Air curing.	10	B)	Sun curing.
	C)	Fire curing.	10,	D)	Flue curing.
			24		$(10 \times 1 = 10 \text{ marks})$
			Sec	tion	В
		27	Answer any	eigh	t questions.
		10,	Each question	ı carr	ries 2 marks.
1.	What is	s Beverage?			
2.	Define !	Par Stock.			
3.	Define	Aperitifs.			
4.	What is	Ales?			
5.	Define	Menu Merchandising	5 .		
6.	Define	coffee beans.			

7. What is Cider?

- 8. Define Under Bar.
- What do you understand about liqueurs?
- 10. Define Vodka.

 $(8 \times 2 = 16 \text{ marks})$

Section C

Answer any six questions. Each question carries 4 marks.

- Write a short note on Milk Based Drinks.
- 2. Give a brief note on Dispense Bar.
- 3. Write any four Grape varieties used in making Wines.
- 4. Give short notes on Menu Engineering.
- 5. Explain the following:
 - i) Tea; and
 - ii) Brewed and fermented Alcoholic Beverage.
- 6. Name any four brands in White Wine.
- 7. Write a short note on Aperitifs and its types.
- 8. Give a short note about the following: i) Absinthe; and ii) Aurum.

 $(6 \times 4 = 24 \text{ marks})$

Section D

Answer any two questions. Each question carries 15 marks.

- 1. Elaborate note on Beverage and explain its types.
- 2. Draw the Layout of Bar and explain them.
- 3. Write any ten Liqueur names and their Color and Country.

 $(2 \times 15 = 30 \text{ marks})$