

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2022**

Hotel Management and Culinary Arts

BHC 4B 06—BAKERY AND CONFECTIONARY

(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. Define Baker.
2. Write any *two* stages in Bread Making.
3. Define Yeast.
4. What do you understand about Pastry ?
5. Give any *two* examples of Fat.
6. Write any *two* major duties of Baker and Confectioner.
7. Define Flour.
8. What is Cake ?
9. Define Chocolate
10. Brioche means.
11. What is Shahitukda ?
12. What is Italian Meringue ?

(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. Write the aims and objectives of Baking Food.
14. What are the methods involved in Bread Making ?
15. Enumerate the role of Yeast in the fermentation of Dough.
16. How to make Flaky Paste.
17. Brief an elementary knowledge of Sauce.

(4 × 6 = 24 marks)

Section C

Answer any two question.

Each question carries 10 marks.

18. Give an introduction to the Confectionary Work.
19. Elaborate the characteristics of chemicals and Leavening Agents.
20. Elaborate notes on Amorphous and Crystalline Confectionery.
21. Give an introduction to the Study of Confectionery.

(2 × 10 = 20 marks)

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

Hotel Management and Culinary Arts

BHC 4B 05—QUANTITY COOKING

(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. Define Menu planning.
2. What is meant by storage ?
3. Define Frying.
4. List any two thick soups.
5. Define A'la Carte.
6. What is meant by steaming ?
7. Define the term plat du jour.
8. Define poaching.
9. What is meant by grilling ?
10. Define yield fuel portion.
11. Expand HACCP.
12. Mention any two factors that affect storage stability of food.

(8 × 2 = 16 marks)

Section B*Answer at least four questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 24.*

13. Brief about Table d' hôte .
14. What are the uses of menu card ?
15. Write the methods of microwave cooking.

Turn over

16. Brief about continental meals.
17. Explain about compound salads.

(4 × 6 = 24 marks)

Section C

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

18. Write the sequences of courses in a menu. Explain them.
19. Elaborate the use of processed and convenience foods.
20. What are the different methods of cooking ? Explain.
21. Give an elaborate note on review of food standards.

(2 × 10 = 20 marks)

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**FOURTH SEMESTER (CUCBCSS—UG) DEGREE
EXAMINATION, APRIL 2022**

Hotel Management and Culinary Arts

BHC 4B 05—QUANTITY COOKING

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer the following questions.

Each question carries 1 mark.

Choose the best answer :

1. It is a list of all dishes on offer :
 - (a) A'la carte.
 - (b) Fixed price dish.
 - (c) Full price.
 - (d) Dinner.
2. Dessert made by whipped egg whites with sugar :
 - (a) Meringue.
 - (b) Tarragon.
 - (c) Vanille sauce.
 - (d) Roast gravy.
3. Term used to refer denote green leafy vegetables :
 - (a) Gourds.
 - (b) Greens.
 - (c) Julienne.
 - (d) Macroni.
4. Usable weight of a commodity after processing :
 - (a) Yield.
 - (c) Texture.
 - (b) Tourne.
 - (d) None of the above.
5. Equal amount of flour and butter cooked to various degrees of colour :
 - (a) Potage.
 - (b) Sorbet.
 - (c) Stew.
 - (d) Roux.

(5 × 1 = 5 marks)

Turn over

Section B

Answer the following questions.

Each question carries 1 mark.

State whether True or False :

1. Balance, variety and moderation are important menu planning concept.
2. Milk and eggs can not be stored in the refrigerator.
3. Steaming is a moist-heat method of cooking.
4. Mother sauce is a basic sauce from which other sauces are derived.
5. Dijon mustard is a traditional mustard of France.

(5 × 1 = 5 marks)

Section C

Answer any eight questions.

Each question carries 2 marks.

1. Define Soup.
2. Define dry heat.
3. What is convenience food ?
4. What are the uses of fats ?
5. Write the accompaniments for the following main dish :
 - (i) Fish colbert.
 - (ii) Roast turkey.
6. Write a note on the following :
 - (i) Poaching.
 - (ii) Boiling.
7. Define English menu.
8. What is fuel ? Give example.
9. List of any two compound salads with dressing.
10. Mention any two International soup.

(8 × 2 = 16 marks)

Section D

Answer any six questions.

Each question carries 4 marks.

1. Describe dishes that are common in special catering functions.
2. What is poaching ? Brief.
3. Describe the value of fuel portion.
4. Describe menu format.
5. Write down the advantages of convenience food.
6. Short note on storage.
7. Discuss the importance of recipe files.
8. Discuss 'Courses of Menu'–Concepts.

(6 × 4 = 24 marks)

Section E

Answer any two questions.

Each question carries 15 marks.

1. Elaborate note on study of menu for quantity food outlets.
2. Elaborate note on soup and their classification.
3. Explain the different methods of cooking.

(2 × 15 = 30 marks)