

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2021**

Hotel Management and Catering Science

BSH 3B 04—FOOD AND BEVERAGE SERVICE—I

(2019—2020 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 American Service ?
2. What is Bain Marie ?
3. What do you mean by Demi Waiter ?
4. Who is a Sommelier ?
5. What is Hors d'oeuvre ?
6. What is Mise-En-Scene ?
7. What do mean by Pantry ?
8. Why briefing is important ?
9. What is EPNS ?
10. What do you mean by Polivit ?
11. What is Trancheur ?
12. Define Menu.

(8 × 2 = 16 marks)

Section B (Short Answer Type Questions)

*Answer at least **four** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Write a note on Development of the Hotel and Catering Industry in India.
14. Write the procedure for Greeting and receiving the guests.
15. What are duties and responsibilities of Station waiter/Captain ?
16. Explain Silver Room.
17. What is side board ? What are the items kept in Side board ?

(4 × 6 = 24 marks)

Section C

*Answer any **two** question.*

Each question carries 10 marks.

18. What is Menu planning ? What are the objectives of menu planning ? What are the points to be considered while planning a Menu ? Explain.
19. What are the Points to remember while laying a table ?
20. Elucidate various trollies used in F and S Service.
21. Classify Catering establishment. Explain.

(2 × 10 = 20 marks)

**THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION
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Hotel Management and Catering Science

BSH 3B 03—FOOD AND BEVERAGE PRODUCTION—I

(2019—2020 Admissions)

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. What is Roasting ?
2. What is Consommé ?
3. What is Mirepoix ?
4. What are the objectives of cooking ?
5. What are croutons ?
6. What is Gammon ?
7. What is Goujon ?
8. What is Herb ?
9. What is Tisane ?
10. What is Feta ?
11. What are mother sauces ?
12. What is Simple Salad ?

(8 × 2 = 16 marks)

Section B

Answer atleast four questions.

Each question carries 6 marks.

All questions can be attended.

Overall ceiling 24.

13. Explain the preparation of fish for cooking ?
14. Denote Aims of Cooking.
15. Explain the Profile and responsibilities of Senior Commis Chef.

Turn over

16. Explain the chemical Leaveners.
17. Elucidate following cooking methods :
- Braising.
 - Steaming.
 - Baking.
 - Roasting.
 - Grilling.

(4 × 6 = 24 marks)

Section C

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

18. Explain the attitude and behaviour in the Kitchen.
19. Neatly draw cuts of beef and explain Chateaubriand, Porterhouse Steaks and T-Bone Steak.
20. What are the types of Butter with its uses and explain the Processing of butter ?
21. What is Salad ? Explain Salad with its Parts and different salad dressings.

(2 × 10 = 20 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2021**

Hotel Management and Catering Science

BSH 3C 06—FACILITY PLANNING

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

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

I. Choose the best answer from the options given :

1 Which categorized star hotel must have at least 60% skilled staff ?

- (a) 1 Star. (b) 2 Star.
(c) 4 Star. (d) 5 Star.

2 What do you call an imaginary line drawn from each of the three primary work stations in the kitchen ?

- (a) Work Centre. (b) Work Triangle.
(c) Work Simplification. (d) Work Flow.

3 The point need to be considered while designing a hotel :

- (a) Good location and site.
(b) Architectural features or plans.
(c) Good workmanship and sound finance.
(d) All of above.

4 _____ is the type of Hotels that provide gambling facilities and attract people by arranging extravagant floor shows and booking flights for guests.

- (a) Suite Hotel. (b) Convention Hotel.
(c) Casino Hotel. (d) Resort.

II. Fill in the blanks :

- 5 _____ hotels are similar to time share hotels in concept.
- 6 Activities that must be completed immediately prior to the start of another activity called _____
- 7 PERT stands for _____.

III. State whether the statement is True or False :

- 8 A circulation area is the useful area or liveable area of the room.
- 9 Flow-of-Materials analysis is the heart of layout planning wherever movement of the materials is a major portion of the process.
- 10 The project manager need not remain conscious of time as well as costs involved.

(10 × 1 = 10 marks)

Section B

Answer any eight of the following.

2 marks each - Total 16 marks.

- 11 Site Design - Write a Short Note.
- 12 How can Griddles and Broilers to be energy efficient ?
- 13 Define Rotels.
- 14 Energy conservation. Explain.
- 15 Short note on Flow of Materials.
- 16 Define Condominium.
- 17 Write a note on Front Bar
- 18 A short note on Feasibility report.
- 19 What do you understand by Phases of layout planning ?
- 20 Differentiate Carpet Area and Super Built up area.

(8 × 2 = 16 marks)

Section C

*Answer any **six** of the following.*

4 marks each - Total 24 marks.

21. List the factors of Design phase.
22. Mention different measures that can be adopted to conserve energy in a hotel?
23. Distinguish between CPM and PERT.
24. What is the criteria for Guest Room, Bathrooms and for differently abled guests for classifying a hotel as three-star ?
25. Describe in detail on points to be considered while planning a restaurant ?
26. Explain the basic rules and procedure for network drawing.
27. Heritage Hotels . Write in detail
28. What is the need for necessity of energy conservation in Hotel ?

(6 × 4 = 24 marks)

Section D

*Answer any **two** of the following.*

15 marks each - Total 30 marks.

29. Discuss different phases of layout planning and the keys to unlocking the layout problems ?
30. Draw a neat layout of a 5-star hotel kitchen Explain the factors that affect the layout and design of a commercial kitchen and explain the various layout configurations.
31. Mention the facilities and services required for the classification of a 5-star hotel.

(2 × 15 = 30 marks)

**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2021**

Hotel Management and Catering Science

BSH 3C 05—NUTRITION HYGIENE AND SANITATION

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A (True or False)

Answer all questions.

Each question carries 1 mark.

1. Vitamin C : Found in citrus fruits and juices, such as oranges and grapefruits.
2. SFA means saturated fatty acid.
3. Enzymes are substances naturally present in food.
4. Yeast is not a fermenter.
5. Salmonella can contaminate poultry and other farm animals.
6. Cross-contamination of food is the transfer of harmful micro-organisms between food items and food contact surfaces
7. Dehydration is the process of removal of colour from food.
8. Establishing Critical Limits is a step in HACCP.
9. Fried foods, such as french fries are example of Trans fat.
10. MUFA is the short form of Monounsaturated Fatty Acids.

(10 × 1 = 10 marks)

Section B

Attempt any eight questions.

Each question carries 2 marks.

11. What can kill spores ?
12. How do micro-organisms affect food ?
13. What is Disinfection ?
14. What are the sources of Starchy Carbohydrates ?

Turn over

15. What is Carrageenan ?
16. What is RDA ?
17. What is Micro-organism ?
18. What is Food Spoilage ?
19. Expand HACCP ?
20. What are Bacterial spores ?

(8 × 2 = 16 marks)

Section C

Answer any six questions.

Each question carries 4 marks.

21. What are carbohydrates and explain its function ?
22. Factors affecting the microbial growth in food.
23. Write a short note on “Establishing Critical Limit” under HACCP.
24. Explain about any *five* food additives.
25. Explain the types of Carbohydrates.
26. Explain the significance of Dietary Fibre.
27. What are the different types of protein, and what’s the difference ?
28. What care should be taken by Food Handlers to avoid Microbial Contamination ?

(6 × 4 = 24 marks)

Section D (Essays)

Attempt any two questions.

Each question carries 15 marks.

29. Write an essay on Micro-organisms ?
30. Explain the role of Fat in cooking ?
31. What are Nutrients? Explain about various types and functions of Nutrients ?

(2 × 15 = 30 marks)

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BSH 3B 04—FOOD AND BEVERAGE SERVICE—I

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer the following questions.

Each question carries 10 marks.

1. _____ is offered to provide dining convenience to in-house guests who wish to have their meals served in a private area.
2. _____ fabric is preferred for buffet cloths.
3. _____ includes all items of flatware, cutlery and hollowware
4. _____ is the result of glass experiencing a sudden temperature change.
5. _____ is the fruit course of French classical menu.
6. English service is often referred to as _____.
7. _____ is a 24 hours F and B outlet.
8. _____ is the French term for wine waiter.
9. Mise-en-place means _____ and the term denotes to the preparation of a work place for ultimate smooth service
10. Dummy waiter is another term for _____.

(10 × 1 = 10 marks)

Section B

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

Each question carries 2 marks.

11. Describe Linen room.
12. What is Hot Plate ?

Turn over

13. Describe Fast Food Service.
14. What is Kot/ Bot Control System ?
15. Explain Guest Service Cycle.
16. What is Mise - en - Scene ?
17. Explain Russian Service.
18. What do you mean by Salesmanship ?
19. What is carte du jour ?
20. Who is a Busboy ?

(8 × 2 = 16 marks)

Section C

*Answer any six from the following questions not exceeding a page.
Each question carries 4 marks.*

21. Write a note on Assisted service.
22. What do you mean by Tableware ?
23. Elucidate Kitchen Stewarding.
24. Explain attributes of a waiter.
25. Explain types of meals.
26. Describe American Breakfast with its cover set up.
27. Enlist the duties and responsibilities of Banquet Manager.
28. What is a Dummi waiter ? List out the equipment stored in it.

(6 × 4 = 24 marks)

Section D

*Write any two from the following question not exceeding three pages.
Each question carries 15 marks.*

29. Explain the Co-ordination of F&B service with other Departments.
30. Elucidate various trollies used in F and S Service.
31. Classify Catering establishment. Explain.

(2 × 15 = 30 marks)