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Reg. No.....

Name.....

**BACHELOR OF HOTEL MANAGEMENT DEGREE
EXAMINATION, JANUARY 2026**

Fifth Semester

ADVANCED FOOD PRODUCTION—I

(2017–2019 Admissions – Supplementary/2014–2016 Admissions – Mercy Chance)

Time : Three Hours

Maximum Marks : 80

Part A

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

1. ——— cuisine is famous for pasta and pizza.
2. The cold kitchen department is called ———.
3. ——— is a mixture used in sausage preparation.
4. Bacon is prepared from cured ——— meat.
5. ——— is a cold decorative jelly used in garde manger.
6. A small decorative open sandwich is called ———.
7. ——— salad dressing is prepared mainly with oil and vinegar.
8. The French term for appetizers is ———.
9. ——— sausage is an example of a fresh sausage.
10. ——— cuisine commonly uses soy sauce and wok cooking.

(10 × 1 = 10)

Part B

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

11. Define International Cuisine.
12. List any two features of French cuisine.
13. Name any four Italian dishes.
14. Mention two methods of Chinese cooking.
15. What is garnish ?
16. Define Garde Manger.

Turn over





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17. What are terrines ?
18. Differentiate between Ham and Bacon.
19. Define salad dressing.
20. Mention four parts of a salad.
21. What is sandwich ?
22. Define chaud-froid.

(8 × 2 = 16)

Part C

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

23. Explain the characteristics of Mexican cuisine.
24. Describe the regional classification of Chinese cuisine.
25. Explain the methods of cooking used in Thai cuisine.
26. Discuss the role and importance of Garde Manger.
27. Explain the organization structure of Garde Manger.
28. Write short notes on pâté and terrine.
29. Explain the types of sausages with examples.
30. Describe the preparation methods of ham and bacon.
31. Explain the principles of salad making.

(6 × 4 = 24)

Part D

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

32. Explain French cuisine in detail under the following headings :
(a) Regional classification ; (b) Methods of cooking ; (c) Popular dishes.
33. Discuss the types of banquets and explain the procedure for organizing a formal banquet. Explain different types of buffet service and discuss their advantage.
34. Describe the classification, preparation and presentation of salads and Hors d'oeuvres with suitable examples.
35. Discuss sandwiches and cold sauces in detail including types, preparation methods and service.

(2 × 15 = 30)

