

**(Abstract)**

B.Sc. Hotel Management and Catering Science programme under Choice Based Credit and Semester System- Model Question Paper of 2nd Semester Core Course and Additional Common Course (French)- Implemented w.e.f 2021 admission- Orders issued

**ACADEMIC C SECTION**

Acad/C2/16587/NGC/2021

Dated: 24.08.2022

- Read:-1. U.O Acad/C2/16587/NGC/2021 dated 26.10.2021  
2. U.O Acad/C2/16587/NGC/2021 dated 07.04.2022  
3. E-Mail form Principal, KIHM dated 04.08.2022

**ORDER**

1. The Scheme, Syllabus and pattern of question papers of B.Sc. Hotel Management and Catering Science programme (CBCSS- OBE) were implemented w.e.f 2021 admission, as per paper read (1) above.
2. As per the paper read (2) above, the model question paper for 1st semester Core Courses and Additional Common Course (French) for B.Sc. Hotel Management and Catering Science Programme (CBCSS-OBE) was implemented w.e.f 2021.
3. As per paper read(3) above, the Principal, KIHM submitted model question paper for 2<sup>nd</sup> semester Core Courses and Additional Common Course (French) for B.Sc. Hotel Management and Catering Science Programme (CBCSS-OBE), for implementation with effect from 2021 admission.
4. The Vice-Chancellor after examining the matter in detail and in exercise of the powers of the Academic Council conferred under Section 11(1) Chapter III of the Kannur University Act 1996, accorded sanction to implement the Model Question papers of 2<sup>nd</sup> semester Core Courses and Additional Common Course (French) of B.Sc. Hotel Management and Catering Science Programme under CBCSS-OBE w.e.f 2021 admission, offered at Kerala Institute of Hospitality Management at KINFRA Park, Chonadam, Thalassery, & to report the matter to the Academic Council.
5. The Model Question Papers of 2<sup>nd</sup> semester Core Courses and Additional Common Course (French) of B.Sc. Hotel Management and Catering Science Programme under CBCSS (OBE) w.e.f 2021, are uploaded on the University website ([www.kannuruniversity.ac.in](http://www.kannuruniversity.ac.in))
6. The U.O read (1&2) above stand modified to this extent.

Orders are issued accordingly.



Sd/-

**BALACHANDRAN V K**  
**DEPUTY REGISTRAR (ACAD)**  
For REGISTRAR

To: The Principal, KIHM

- Copy To: 1. The Examination Branch (Through PA to CE)  
2. EXCI, Web Manager (to upload in web site)  
3. PS to VC/PA to PVC/ PA to Registrar  
4. DR/ARI Academic  
5. SF/DF/FC

Forwarded / By Order

  
SECTION OFFICER

Reg No.: \_\_\_\_\_

Name: \_\_\_\_\_

**KANNUR UNIVERSITY**

**SECOND SEMESTER BSc. HOTEL MANAGEMENT & CATERING SCIENCE  
EXAMINATION, AUGUST 2022**

**Course Code: 2B04HMC**

**Course Name: FOOD PRODUCTION - II**

Max. Marks: 80

Duration: 3 Hours

**PART A**

*Answer all questions, each carries 1 marks.*

Marks

*(Multiple Choice Questions.)*

- |    |   |                  |
|----|---|------------------|
| 1  | The ideal storage temperature for egg is .....  |                  |
|    | a) 2°C - 5°C  | c) 6°C - 8°C (1) |
|    | b) 6°C - 10°C   | d) 8°C - 11°C    |
| 2  | .....is a German egg noodle pasta with a chewy, dumpling-like texture.  |                  |
|    | a) Spätzle  | c) Gnocchi (1)   |
|    | b) Penne  | d) Fusilli       |
| 3  | Lean fish are best .....  |                  |
|    | a) Poached  | c) Fried (1)     |
|    | b) Grilled  | d) Baked         |
| 4  | To preserve and enhance the delicate flavours of fish, the liquors in which they are poached are prepared with care and is known as ..... |                  |
|    | a) Court Bouillon   | c) Bisque (1)    |
|    | b) Boiling  | d) Skimming      |
| 5  | .....is the white connective tissue found in meat.  |                  |
|    | a) Collagen   | c) Elastin (1)   |
|    | b) Fibre  | d) Ribs          |
| 6  | ..... is also referred to as variety meats, is the name for internal organs and entrails of a butchered animal.                           |                  |
|    | a) Offals   | c) Escalope (1)  |
|    | b) Bacon  | d) Steaks        |
| 7  | ..... is the process of rotating poultry over a flame in order to burn off any feathers that remain after plucking.                       |                  |
|    | a) Singeing.  | c) Stuffing (1)  |
|    | b) Drawing  | d) Plucking      |
| 8  | .....dressing is 1 part oil and 2 parts vinegar, mustard and seasonings.  |                  |
|    | a) English  | c) French (1)    |
|    | b) American   | d) Vinaigrette   |
| 9  | A thin strip cut from a vegetable or other food .....   |                  |
|    | a) Allumettes   | c) Au Four (1)   |
|    | b) Fondantes  | d) Lyonnaise     |
| 10 | Type of hors d'oeuvre, often decorative food, consisting of a small piece of bread  |                  |
|    | a) Canapes  | c) Paille (1)    |
|    | b) Flan   | d) Escalope      |

**PART B**

*Either or type questions, each carries 5 marks.*

*(Short answer, Indicate your options clearly.)*

- 11 a What are the characteristics of fresh eggs? (5)
- OR
- 11 b What is the meaning of Spätzle? Explain. (5)
- 12 a What are the points to be considered while selection of fish? (5)
- OR
- 12 b What is Court Bouillon? Write the ingredients for white wine court bouillon. (5)
- 13 a Define Escalope and its cooking method. (5)
- OR
- 13 b Write in short the different cuts of beef. (5)
- 14 a Differentiate between plucking and singeing in poultry. (5)
- OR
- 14 b What are the different parts of salads? (5)
- 15 a Write in short the various methods of cooking vegetables. (5)
- OR
- 15 b What are savouries? Give two examples of savouries made from Croûtes. (5)

**PART C**

*Either or type questions, each carries 9 marks.*

*(Long answer, Indicate your options clearly.)*

- 16 a Explain in detail the various functions of eggs in food preparation. (9)
- OR
- 16 b Explain in detail pasta and its types. Give the recipe for basic pasta dough. (9)
- 17 a Explain in detail the classification of fish with examples. (9)
- OR
- 17 b What are shellfish? Explain in detail the classification of shellfish with examples. (9)
- 18 a What is meat cookery? Write in detail the various methods of cooking meat. (9)
- OR
- 18 b What are steaks? Explain the terms used in cooking of steaks. (9)
- 19 a What is poultry? Explain poultry preparation and its cuts for cooking. (9)
- OR
- 19 b What are salads? Describe its various types and parts in detail. (9)
- 20 a Explain in detail the various styles of presenting potatoes. (9)
- OR
- 20 b What are ice creams? Explain in detail the different types of ice creams. (9)

Reg No.: \_\_\_\_\_

Name: \_\_\_\_\_

**KANNUR UNIVERSITY**

**SECOND SEMESTER BSc. HOTEL MANAGEMENT & CATERING SCIENCE  
EXAMINATION, AUGUST 2022**

**Course Code: 2B05HMC**

**Course Name: FOOD AND BEVERAGE SERVICE - II**

Max. Marks: 80

Duration: 3 Hours

**PART A**

*Answer all questions, each carries 1 marks.*

*(Multiple Choice Questions.)*

Marks

- |    |  |   |  |     |
|----|--|---|--|-----|
| 1  | Which of the following is an example of pasta?<br>a) Caviar<br>b) Ravioli  | c) Broccoli<br>d) Canape  | (1)  |     |
| 2  | Stilton is a type of .....   | a) Vegetable<br>b) Fish   | c) Game<br>d) Cheese                         | (1) |
| 3  | Which one of the following is a feature of table d'hôte menu?<br>a) Dishes are prepared and kept ready<br>b) Waiting time is allowed for each dish | c) Each dish is priced separately<br>d) Extensive choice is offered | (1)  |     |
| 4  | Cyclic menu is followed in .....   | a) Fast food<br>b) Coffee shop                                      | c) Industrial canteen<br>d) Room service     | (1) |
| 5  | Which of the following is an example of self service?<br>a) American<br>b) Carvery   | c) Russian<br>d) Vending machine                                    | (1)  |     |
| 6  | Silver service is also called as ..... service.<br>a) English<br>b) French   | c) American<br>d) Russian   | (1)  |     |
| 7  | An alcoholic beverage served before a meal to stimulate appetite.<br>a) Aperitif<br>b) Coffee  | c) Digestif<br>d) Orange Juice                                      | (1)  |     |
| 8  | Brunch is served between .....   | a) 8 a.m. to 10 a.m.<br>b) 5 p.m. to 7 p. m.                        | c) 10 a.m. to 3 p.m.<br>d) 8 p.m. to 10 p.m. | (1) |
| 9  | Service of food and beverage to the guest rooms are known as .....   | a) Room Service<br>b) Cafeteria Service                             | c) Restaurant Service<br>d) Banquet Service  | (1) |
| 10 | ..... forms the inner part of cigar and makes the most of the cigar.<br>a) Wrapper<br>b) Mark  | c) Filler<br>d) Binder  | (1)  |     |

**PART B**

*Either or type questions, each carries 5 marks.  
(Short answer, Indicate your options clearly.)*

- 11 a Explain Hors d'oeuvre with three examples. (5)  
OR  
11 b Write in short the cover and accompaniments for roast lamb. (5)  
12 a Differentiate between Ala carte and Table d'hôte menu. (5)  
OR  
12 b Write in short about the functions of menu. (5)  
13 a Differentiate between buffet and carvery service. (5)  
OR  
13 b Write short note on American service with its advantages and disadvantages. (5)  
14 a Write short note on circumstantial K.O.Ts. (5)  
OR  
14 b What are the points to be observed while waiting at the table? (5)  
15 a Write in short the mis-en-place activities carried out for room service. (5)  
OR  
15 b Give the brand names of five international cigarettes. (5)

**PART C**

*Either or type questions, each carries 9 marks.  
(Long answer, Indicate your options clearly.)*

- 16 a Explain in detail the French Classical Menu with two example for each. (9)  
OR  
16 b Write in detail the cover and accompaniment for Hors d'oeuvre varies, Grapefruit cocktail, Pate de foie gras, Grilled Herring and Roast Turkey. (9)  
17 a Define Menu. Explain in detail the different types of menu. (9)  
OR  
17 b Describe in detail the Ala carte menu sequence in a western menu. (9)  
18 a Explain the various methods of waiter service with 2 merits and demerits of each. (9)  
OR  
18 b Explain the various methods of self-service with 2 merits and demerits of each. (9)  
19 a What are the different methods of taking food order? Explain. (9)  
OR  
19 b Explain in detail the various billing methods adopted in a fine dining restaurant. (9)  
20 a What is a cigar? Explain in detail the service of cigars. (9)  
OR  
20 b Define room service. Explain in detail the mis-en-place activities for room service. (9)

Reg No.: \_\_\_\_\_

Name: \_\_\_\_\_

**KANNUR UNIVERSITY**  
**SECOND SEMESTER B.Sc. HOTEL MANAGEMENT & CATERING SCIENCE**  
**EXAMINATION, AUGUST 2022**  
**Course Code: 2A02FRE**  
**Course Name: French II**

Max. Marks: 80

Duration: 3 Hours

**PART A**

*Answer all questions, each carries 1 mark.  
(Multiple Choice Questions.)*

Marks

- |   |  |     |
|---|--|-----|
| 1 | Choisissez le mois de l'année-<br>a) Le printemps<br>b) le mars<br>c) le train<br>d) l'avion   | (1) |
| 2 | Identifiez le vin français<br>a) Cocktail<br>b) la bouillabaisse<br>c) le champagne<br>d) le poulet  | (1) |
| 3 | Choisissez la formulation correcte<br>a) Je ne parle français<br>b) Je parle ne français<br>c) Je parle pas français<br>d) Je ne parle pas français  | (1) |
| 4 | Choisissez la bonne conjugaison<br>a) Tu appelle comment ?<br>b) Tu tous appelle comment ?<br>c) Tu t'appelles comment ?<br>d) Tu appelles comment ? | (1) |
| 5 | Qu'est que la bouillabaisse?<br>a) C'est un plat<br>b) C'est une ville<br>c) C'est un musée<br>d) C'est un monument.                                 | (1) |
| 6 | Choisissez la phrase correcte.<br>a) l'août, il fait froid<br>b) dans août, il fait froid.<br>c) en août, il fait froid<br>d) à août, il fait froid  | (1) |
| 7 | Identifiez la bonne réponse -<br>La plage était belle. Il y ..... beaucoup de cocotiers.<br>a) était<br>b) à<br>c) aura<br>d) avait                  | (1) |

- 8      Donnez la bonne conjugaison de <<vouloir>>
- Allô, Je veut parler à Madame Roux.
  - Je voudrait parler à Madame Roux
  - Je voudrais parler à Madame Roux
  - Je voudraient parler à Madame Roux
- 9      L'Arc de Triomphe a été construit en ..... ?
- 1789
  - 1889
  - 2009
  - 2000
- 10     Nous écrivons .. ..... a la fin d'un email.
- Salut
  - Bises
  - Bonjour
  - OK

### PART B

*Either or type questions, each carries 5 marks.*

*(Short answer, Indicate your options clearly.)*

- 11 a   Rédigez une carte postale a votre ami€, en décrivant votre ville préférée. (5)

OR

- 11 b   Écrivez un courte note sur la circulation dans votre ville. (5)

- 12 a   Cochez la bonne réponse

- Le garçon apporte une bouteille de/ du vin
- Le client ne mange pas de/ de la viande
- Il ya trop du/ de poivre dans la soupe
- Faites un porrait de/ de la Reine Laxmibai.

OR

- 12 b   Complétez avec que/que/où

- le plat \_\_\_\_\_ j'ai commandé.
- c'est un restaurant \_\_\_\_\_ est ouvert jusqu'a minuit
- Demain, je vais visiter une région \_\_\_\_\_ il ya une grande réserve d'animaux. (5)
- Il ya un message pour les touristes \_\_\_\_\_ arrivent ce soir.
- c'est une ville \_\_\_\_\_ vous trouverez des ruines du Xème siècle.

- 13 a   Mettez les verbes entre parenthèses au passé composé

- Nous \_\_\_\_\_ (faire) du golf hier soir.
- Je \_\_\_\_\_ (voir) ce film français.
- Les clients \_\_\_\_\_ (remplir) les fiches.
- Les touristes \_\_\_\_\_ (entrer) dans le musée
- Le client \_\_\_\_\_ (réserver) une chambre

OR

- 13 b   Complétez avec 'auxillaire être ou avoir

- Le vol \_\_\_\_\_ parti.
- Ils \_\_\_\_\_ restés dans la chambre.
- Tu \_\_\_\_\_ arrivé en bus ?
- Le client \_\_\_\_\_ acheté un billet
- vous \_\_\_\_\_ voyagé en France. (5)

14 a Nommez cinq boissons français (5)

OR

14 b Qu'est que la bouillabaisse, écrivez en 5 phrases. (5)

15 a Reliez :

Column A	Column B
Un croissant, s'il vous plaît	Non, il n'y aura personne.
Est ce qu'il pleut dans le désert ?	Je suis désolée, il n'y en a plus
Est-ce qu'il y aura quelqu'un à la réception après minuit ?	N'hésitez pas à contacter la réception
Il ya toujours des places ?	Non rien
Pour tous vos besoins,	Non jamais
Vous avez quelque chose à déclarer ?	Ce vol n'est jamais complet

(5)

OR

15 b Complétez les phrases suivantes avec des pronoms personnels.

1. votre directeur a appelé deux fois. Téléphonnez ..... tout de suite.
2. Où est le représentant de l'agence ? Dites ..... que le vol est retardé.
3. Le touriste arrive ce soir. Tu dois .....accompagner à Agra demain.
4. Les clients entrent dans l'hôtel. La réceptionniste .....transmet les messages.
5. Où est la guide de l'agence ? Dites ..... que le vol est retardé.

(5)

#### PART C

*Either or type questions, each carries 9 marks.*

*(Long answer, Indicate your options clearly.)*

16 a Écrivez une recette de votre choix. (9)

OR

16 b Écrivez un dialogue pour demander quelque chose pendant le repas et répondre à cette demande. (9)

17 a Écrivez la recette du « Biscuit Roulée au chocolat » (9)

OR

17 b Présentez votre voisin(e) dans 10 phrases au minimaux. (9)

18 a Rédigez un itinéraire écrit pour un touriste qui visitera Kerala dans six mois. (9)

OR

18 b Écrivez un renseignement sur un hôtel de votre ville que vous recommande pour les touristes français. (9)

19 a Vous travaillez dans une agence de voyages. Faites la promotion d'un des voyages proposés par votre agence en donnant des justifications. (9)

OR

19 b Vous êtes guide. Vous parlez à un groupe de touristes devant un monument (de votre choix). Décrivez le monument, sa situation et son histoire. (9)

20 a Écrivez un courriel à votre client et décrivez les services offert par votre agence de voyages (9)

OR

20 b Écrivez une courte note sur la France (les régions, la cuisine, les vins, les repas ...) (9)