

19U346

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Name: .....

Reg.No: .....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020**

(CBCSS - UG)

**CC19U BSH3 B03 - FOOD AND BEVERAGE PRODUCTION – I**

(Hotel Management & Catering Science - Core Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. What do you mean by personal hygiene?
2. What do you mean by 'menu'?
3. What do you understand by a receiving area?
4. What is the difference between industrial cylinders and domestic cylinders.
5. Why are green vegetables not covered while cooking?
6. What are 'peelings'?
7. What is meant by 'marbling'?
8. Name the two major proteins present in egg.
9. Name the various types of sugars used in confectionery.
10. What do you mean by hydrogenation?
11. What do you mean by 'tempering'?
12. Explain soft cheese with example.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions)

Answer *all* questions. Each question carries 5 marks.

13. List the attitudes and behaviour of the kitchen staff in professional hotel.

14. Draw out the classical brigade in a large hotel and explain the role of each chef.
15. What are the job responsibilities of a 'chef de partie'?
16. Write in detail on thin soups.
17. How is Rice classified? What are cooking methods followed for rice cooking?
18. Explain the different dry methods of cooking.
19. What are the uses of herbs in cooking? Write the use of any 5 herbs in various dishes.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. Each question carries 10 marks.

20. What are 'sauces'? Classify sauces with the help of a diagram. Talk about 'Mother Sauces'.
21. List the various cuts of fish and explain each. What are the different methods of cooking adopted for cooking seafood.

**(1 × 10 = 10 Marks)**

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