

19U335S

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Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS-UG)

CC18U HM3 B03 - FOOD PRODUCTION – I

(Catering Science & Hotel Management - Core Course)

(2018 Admission – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

Section A

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

1. The French term of Cheese is _____
2. Tartar sauce is the derivative of _____
3. _____ is an example of fruit vegetable.
4. Match stick size cut of vegetables are called _____
5. Equipment used for straining rice is known as _____
6. The person who announces the dishes in the kitchen is _____
7. 50% of brown sauce and 50% of brown stock reduced to half is called _____
8. _____ is the term used for the pre preparation or “everything in its place.
9. The thickening agent in Veloute is _____
10. Bunch of herbs tied in Maslin cloth and added to Sauce or Soup to incorporate flavour is called _____

(10 x 1 = 10 Marks)

Section B

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

11. Pasteurisation.
12. Caramel.
13. Rigor mortis.
14. Poaching.
15. Danger Zone.
16. Cross contamination.
17. Au Gratin.
18. Egg wash.
19. Julienne.
20. Roux.

(8 x 2 = 16 Marks)

Section C

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

21. Explain the different cuts of fish.
22. Explain the duties and responsibilities of Executive Chef.
23. Name Six International soups with their Origin and Garnishes.
24. What are the aims and objectives of cooking food?
25. What is court bouillon? Explain the different types.
26. Explain the points to be considered while making stock.
27. What is a steak? Explain the different parts of a steak.
28. Define salad. Explain the different types of salads.
29. What are cereals? Explain the importance of cereals in our daily diet.

(6 x 4 = 24 Marks)

Section D

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

30. With the help of chart explain the different methods of cooking.
31. What are the points to be considered while planning a menu?
32. Draw the French classical brigade of a five star hotel kitchen and explain the duties of lader chef.

(2 x 15 = 30 Marks)
