

18U421

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Name:

Reg. No.....

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2020

(CUCBCSS-UG)

CC18U HM4 B06 - FOOD & BEVERAGE PRODUCTION – II

(Catering Science & Hotel Management - Core Course)

(2018 Admissions - Regular)

Time: Three Hours

Maximum: 80 Marks

SECTION A

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

Choose the correct answer.

1. ----- is known as the king of Spices.
a. Chilly b. Pepper c. Cinnamon
2. Grilling meat on a charcoal medium or spit fire is called -----
a. Salamander b. Baking c. Barbeque
3. Egg white whipped with castor sugar is called -----
a. Custard b. Meringue c. Truffle
4. ----- is considered as an open sandwich.
a. Tart b. Canapé c. Blinis
5. ----- is de-skinned, deseeded and chopped tomatoes.
a. Puree b. Ketchup c. Concasses

Match the following.

- | | |
|--------------|-------------|
| 6. Brine | a. Pastry |
| 7. Cellulose | b. Milk |
| 8. Croissant | c. Salt |
| 9. Lactose | d. Dumpling |
| 10. Dim sum | e. Plants |

(10 × 1 = 10 Marks)

SECTION B (Short Answer Type)

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

11. Write a short note about Sushi.
12. What is Tortilla?
13. Name and describe 2 Italian desserts.
14. What is Caviar?

15. Explain the term Galantine.
16. What is forcemeat?
17. Explain the term Charcuterie.
18. Name any two dishes made by using Choux paste.
19. What is garam masala and what are its uses?
20. What is Kasoori Methi?

(8 × 2 = 16 Marks)

SECTION C (Short Essays Type)

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

21. What is Menu? Why is it important?
22. What is the difference between fixed equipment and operational equipment?
23. What is the difference between French Cuisine, Haute Cuisine and Nouvelle Cuisine?
24. Explain different parts of a Salad.
25. What are the three stages in Baking?
26. How would you differentiate among a tart, flan and a pie?
27. Evaluate the uniqueness of Thai cuisine with regard to Chinese and Japanese Cuisines.
28. Differentiate between Ham, Bacon and Gammon.

(6 × 4 = 24 Marks)

SECTION D (Essay Type)

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

29. What are the various ways in which spices are used in Indian cooking?
30. Describe the parts of a Sandwich, care and precaution to be taken while making sandwich and types with examples.
31. Describe the Spanish Cuisine.

(2 × 15 = 30 Marks)
