

19U436

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Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2021

(CBCSS - UG)

CC19U BSH4 B06 - FOOD AND BEVERAGE PRODUCTION - II

(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* question. Each question carries 2 marks.

1. Give details on the medicinal and culinary use of 'asafoetida'.
2. What do you understand by the term masalas and how many types of masalas are there?
3. List the ingredients in Rasam Masala.
4. What do you mean by reactive maintenance of equipment?
5. What is meant by specification with regard to equipment purchase?
6. List some challenges of cruiseline catering.
7. Explain how 'yield' is related to indenting.
8. List the principle ingredients used in Italian cooking.
9. Differentiate between ham and bacon.
10. List the different hot horsd'oeuvres.
11. Name and list the features of various icings used in confectionary.
12. What is the difference between parfait and Kulfi?

Ceiling: 20 Marks

Part B (Short essay questions - Paragraph)

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

13. Differentiate between kolhapuri masala and Chettinadu Masala by detailing on the dishes made out of them.
14. Give the details of the different pastes used in Indian cooking
15. Give a brief note on the preparation equipment used in volume cooking.
16. Write a short essay on the points to be considered while planning menu for the industrial workers.
17. Describe the major components of a sandwich.
18. List the steps involved in making choux pastry.
19. Give a brief note on the steps in bread making.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. Each question carries 5 marks.

20. Differentiate between the features of institutional and industrial catering.
21. What is a forcemeat?Elaborate on the different types of forcemeats.

(1 × 10 = 10 Marks)
