

20U435

(Pages: 2)

Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH4 B06 - FOOD AND BEVERAGE PRODUCTION II

(Catering Science & Hotel Management - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Define saunf. How is it used in Indian cooking?
2. List the ingredients of Sambhar masala.
3. Give details on nut pastes used in Indian cooking.
4. Name four cooking equipment that can be used for cooking food in bulk.
5. What is meant by specification with regard to equipment purchase?
6. What do you mean by institutional catering?
7. What are the features of airline catering?
8. List the principle ingredients used in Italian cooking.
9. Differentiate between ham and bacon.
10. What is an hors d'oeuvre?
11. Define the process of proving. Why is it essential?
12. What are the advantages of using icings on cakes and pastries?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Name and List the spices in any five dry masala.
14. Give the details of at least five regional masalas from north, south and west India.

15. Write a brief note on the qualities you look for while selecting kitchen equipment.
16. Write a short note on the principles to be followed while indenting.
17. Describe forcemeat. What are the different types of forcemeat?
18. List the steps involved in making choux pastry.
19. Explain the frozen desserts under chill-frozen and churn -frozen desserts.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. List the various mobile catering establishments. Write the features of the same.
21. Write an essay on types of sandwiches. Describe the parts of sandwiches with examples.

(1 × 10 = 10 Marks)
