

21U344

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC20U BSH3 B03 - FOOD AND BEVERAGE PRODUCTION – I

(Catering Science and Hotel Management - Core Course)

(2020 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. What do you mean by 'menu'?
2. What do you understand by the term 'enremetier'?
3. What do you mean by DCDP?
4. What is LPG and how it works?
5. Why are green vegetables not covered while cooking?
6. Define the term kitchen 'stock'.
7. What is a 'Darne'?
8. What do you mean by 'soft boiled egg'.
9. What is the difference between 'simmering' and 'poaching'?
10. What do you mean by biological raising agents?
11. What do you mean by 'Conching'?
12. Name the constituents of Milk.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. List the attitudes and behaviour of the kitchen staff in professional hotel.
14. Explain in detail the measures taken in order to ensure personal hygiene in a kitchen.
15. What do you mean by 'texture'? Talk about the different types of textures and the methods followed to obtain them.

16. What do you mean by derivatives of a sauce? Write the making of any two derivatives of sauce mayonnaise.
17. How is Rice classified? What are cooking methods followed for rice cooking?
18. Give detailed note on the different types of Flours used in kitchen.
19. Elaborate on the culinary uses of wines.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Classify 'soups' with the help of a neat diagram and explain each category with examples.
21. What do you understand by the term 'mutton'? List the cuts of lamb along with its usage by the help of a neatly drawn diagram.

(1 × 10 = 10 Marks)
