

22U420

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Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH4 B06 / CC20U BSH4 B06 - FOOD AND BEVERAGE PRODUCTION - II

(Hotel Management and Catering Science - 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. Name at least five parts of plants that are used as spices. Give examples.
2. Write a short note on achari masala.
3. What are the different pastes used in Indian cooking?
4. What do you mean by preventive maintenance of equipment?
5. What do you mean by an equipment specification?
6. Differentiate between industrial and institutional catering.
7. Explain how 'yield' is related to indenting.
8. List the popular dishes from Mexican cuisine.
9. Differentiate between dry curing and wet curing.
10. Describe a canape. How is it different from an open-faced sandwich?
11. List the different laminated goods from a pastry kitchen.
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. Differentiate between dry and wet masala with examples.
14. Differentiate on the ingredients used in Kebab masala and Tandoori masala.
15. Give a brief note on the heat generating equipment used in catering services.
16. Write a brief note on the special features of transport catering.

17. Describe how sandwiches should be stored.
18. List the major ingredients in bread making and give a short note on each.
19. What are the two most common methods involved in the production of frozen desserts? Explain.

(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 in detail on the elements of sausage and the method of sausage making.

(1 × 10 = 10 Marks)
