

16U127

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Name:

Reg. No.....

**FIRST SEMESTER B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT
DEGREE EXAMINATION, NOVEMBER 2016**

(Regular/Supplementary/Improvement)
(CUCBCSS-UG)

CC15UHM1C01 - FOOD & BEVERAGE PRODUCTION -I

(Complementary Course)
(2015 Admission Onwards)

Time: Three Hours

Maximum: 80 Marks

Section A

Fill in the blanks

(12 X 1=12)

1. Food items cooked at 92° c- 95° c is called
2. Container used for straining rice is called
3. Equipment used for cutting vegetables in different shapes is called
4. The minimum amount of stock used for the smooth running of a department is called
5. Is the technical term used for 'every thing in place.'
6. is an equipment in which temp is applied only from top.
7. Vegetables are usually cooked by
8. Temperature Danger zone of food item is
9. The French term for stock is
10. The term used for cooking in a low flame is.....
11. The equipment used for straining dry flour is called.....
12. is the coarsely cut root vegetables like celery, leeks, onion and carrots which is used for flavoring stocks.

Section B

Write Short notes on the following

(9 X 2=18)

13. Mis -en - place
14. Bacon
15. Raising agent
16. Coffee
17. Aboyer
18. Thickening agents
19. Pasteurization
20. Au gratin
21. Skimming

Section C

Write Short essays on any five of the following (5 x 6 = 30)

22. What are the aims and objectives of cooking food?
23. Explain sauté , sealing, grating and scum
24. Explain the precautions to be followed while preparing stock.
25. What is a balanced diet?
26. Explain the different methods of heat transfer.
27. Explain the term “cross contamination”.
28. Explain the different types of Roasting.

Section D

Write essays any two of the following (2 x 10 = 20)

29. Explain the different methods of cooking with the help of a chart.
30. Neatly draw the French classical brigade and explain the duties and responsibilities of various chefs.
31. Explain the points to be considered while planning a menu.
