17U139 (Pages:2) Name: …………………

Reg. No………………..

FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2017
(Regular/Supplementary/Improvement)

(CUCBCSS-UG)

CC15U HM1 C01 - FOOD & BEVERAGE PRODUCTION -I
(Catering Science & Hotel Management - Complementary Course)

(2015 Admission Onwards)

Time: Three Hours   Maximum: 80 Marks

Section A
Answer the following. Each question carries 1 mark.

Fill in the blanks

1. Roughly cut vegetables are called -----------------------

2. Tartar is a derivative of ----------------------- sauce.

3. Estouffade is also known as ----------------

4. Reduced stocks are called --------

5. Edible internal organs are called --------------

6. ----------- is the concentrated salt solution used for pickling.

7. ----------- is a boneless & skinless piece of meat.

8. ---------- is the name given to certain wild birds and animals which are eaten.

9. Crustaceans and ---------- are the two sub divisions of shell fishes.

10. ----------- is the cheese used in pizza making.

11. Cream should have a minimum of ---------% butter fat.

12. The root of ------------- is roasted, ground and added to give a particular flavour and appearance to coffee.

(12x1= 12 Marks)

Section B
Answer the following. Each question carries 2 marks.

13. Emulsification

14. Food Danger Zone

15. Barbecue

16. Salamander

17. Margarine

18. Yogurt

19. Roux

20. Gluten

21. Court Bouillon

(9x2= 18 Marks)

Section C
Answer *any five* questions. Each question carries 6 marks.

22. What is a raising agent? Explain different types of raising agents.

23. Explain the different cooking methods in which fat is used as cooking medium.

24. Explain the step by step procedures of cheese making.

25. Give Recipe of 1 litre Béchamel Sauce.

26. Fresh eggs are heavier than stale eggs. Why?

27. Explain the structure of meat.

28. Explain different milk preservation methods.

(5x6= 30 Marks)

Section D
Answer *any two* questions. Each question carries 10 marks.

29. Explain the different points to be considered while planning a menu.

30. List the various fuels used in kitchen and state the advantages and disadvantages of each.

31. Explain the importance of personal hygiene in the operations of F & B Production department.

(2x10= 20 Marks)

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