

18U141

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Name:

Reg. No.

FIRST SEMESTER B.Sc. CSHM DEGREE EXAMINATION, NOVEMBER 2018

(Supplementary/Improvement)

(CUCBCSS-UG)

CC15U HM1 C01 - FOOD AND BEVERAGE PRODUCTION - I

(Complementary Course)

(2015 to 2017 Admissions)

Time: Three Hours

Maximum: 80 Marks

Section A

Answer *all* questions. Each question carries 1 mark.

1. ----- is the menu with all the dishes are individually priced.
2. The Soup Cook is also known as -----.
3. Match Stick shaped cut of vegetable is called -----.
4. The French name of Brown stock is -----.
5. ----- is the National Soup of Italy.
6. The meat of a calf is called -----.
7. ----- are cultivated grasses.
8. ----- and crustaceans are the two sub-divisions of shell fishes.
9. ----- is the rendered fat from the pork.
10. ----- is the stimulant present in coffee.
11. For Commercial purposes, chocolate is sold in blocks known as -----.
12. Cream should contain at least ----- percent butter fat.

(12 x 1 = 12 Marks)

Section B

Write short notes on *all* questions. Each question carries 2 marks.

13. Pasteurization.
14. Margarine.
15. Poaching.
16. Offal.
17. Roux.
18. Consommé.
19. Bain Marie.
20. Garde Manger.
21. Poultry.

(9 x 2 = 18 Marks)

Section C

Write short essays on any *five* of the following. Each question carries 6 marks.

22. What is a Raising agent? Explain different types of raising agents.
23. Herbs and Spices do not have any nutritive value; even then they play an important role in providing nutrients to our body. Explain.
24. Explain the different cooking methods in which fat is used as the cooking medium.
25. Fresh eggs are heavier than stale ones. Why?
26. Classify vegetables according to the part of a plant. Give examples.
27. Explain the importance of Personal hygiene for the Kitchen Staff.
28. Explain step by step procedure of cheese making.

(5 x 6 = 30 Marks)

Section D

Write essays on any *two* of the following. Each question carries 10 marks.

29. Which are the Mother Sauces? Give recipe of 1 liter Mayonnaise Sauce and its 2 derivatives.
30. Which are the various fuels used in the Kitchen. Explain the advantages and disadvantages of each.
31. Draw the kitchen brigade of a large hotel and explain the role and function of personnel of each section.

(2 x 10 = 20 Marks)
