

15U127

Name:
Reg. No.....

FIRST SEMESTER DEGREE EXTERNAL EXAMINATION DEC/JAN 2015 -16
(2015 Admission)
CC15UHM1C01 – FOOD & BEVERAGE PRODUCTION –I (complementary)

Section A

(12 X 1=12)

Fill in the blanks

1. Poaching is done at a temperature of
2. The equipment used for removing the skin of vegetable is called
3. Even shape cutting of vegetables are called
4. The minimum amount of stock used for the smooth running of a department is called
5. Enzyme used for curdling milk in the preparation of cheese is.....
6.is an equipment in which temp is applied only from top.
7. Vegetables are usually cooked by
8. Waste particles that raises on top of boiling stock is called.....
9. The French term for soup is
10. The term used for cooking in a low flame is.....
11. The French term for Fish cook is.....
12.is the coarsely cut root vegetables like celery, leeks, onion and carrots which is used for flavoring stocks.

Section B

(9 X 2=18)

Write Short notes on the following

13. Mis –en – place
14. Consommé
15. Roux
16. Gratination
17. Bisque
18. Julienne
19. Allumetes
20. Dressing
21. Skimming

Section C

(5 x 6 = 30)

Write Short essays on *any five* of the following

22. What are the aims and objectives of cooking food?
 23. Explain the parts of a compound salad.
 24. Explain the different cuts of fish.
-

25. What is a balanced diet?
26. Explain the different methods of heat transfer.
27. Name the six mother sauces with one derivative of each.
28. Explain the different types of Roasting.

Section D

(2 x 10 = 2)

Write essays any two of the following

29. Explain the different methods of cooking with the help of a chart.
30. Explain with help of diagram the classification of Soups.
31. Explain the points to be considered while planning a menu.