

23U351

(Pages: 2)

Name: .....

Reg.No: .....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U BSH3 B03 / CC20U BSH3 B03 - FOOD AND BEVERAGE PRODUCTION - I**

(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. What do you understand by the term 'Food Safety'?
2. What do you mean by 'Florentine'?
3. What do you understand by the term 'enremetier'?
4. What do you understand by handy fuel?
5. What do you mean by 'Fruit Vegetable'?
6. Talk about the 'thin'category soup.
7. What are cephalopods?
8. What affects the colour of the eggs?
9. What do you mean by 'caramelization ' of sugar?
10. What is the difference between oil and fat?
11. What do you mean by green tea?
12. Talk about the role of herbs in Stock making.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Write in detail the aims and objectives of cooking food.
14. List at least five job responsibilities of a commis.
15. List five considerations to be kept in mind while designing stores.
16. What do you mean by derivatives of a sauce? Write the making of any two derivatives of sauce mayonnaise.
17. Explain the cuts of beef with the help of a neat diagram.

18. Elaborate on the methods of cooking under water medium.

19. Write about any 10 different forms of milk.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. The question carries 10 marks.

20. What is a 'stock'? What are the types of stock? What are the precautions to be taken while making a stock?

21. Differentiate between pulses and cereals. Name any ten examples of each variety and talk about the cooking considerations of each.

**(1 × 10 = 10 Marks)**

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