

SECOND SEMESTER UG DEGREE EXAMINATION, APRIL 2026

(FYUGP)

(Regular/Supplementary/Improvement)

CC24UBHC2CJ101 - ADVANCED FOOD PRODUCTION

(Hotel Management and Catering Science - Major Course)

(2024 Admission onwards)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

Part A (Short answer questions)Answer *all* questions. Each question carries 3 marks.

1. Explain the meaning of 'carotenoids'. [Level:1] [CO1]
2. Describe the meaning and use of bran. [Level:1] [CO1]
3. Explain- 'Fonds de bœuf'. [Level:1] [CO2]
4. Explain the meaning of 'Consomme'. [Level:1] [CO2]
5. Discuss about 'Mayonnaise' sauce and its derivatives. [Level:1] [CO2]
6. Explain the roles played by egg in the making of 'soups'. [Level:2] [CO3]
7. Describe-'Darne'. [Level:2] [CO3]
8. Express the major components of egg shell. [Level:2] [CO3]
9. Indicate the meaning of 'offal'. [Level:2] [CO4]
10. Explain the quality features of meat from veal. [Level:2] [CO4]

(Ceiling: 24 Marks)**Part B** (Paragraph questions/Problem)Answer *all* questions. Each question carries 6 marks.

11. State how the fruits are used in baking and dessert-making? Discuss with examples of classic fruit-based desserts. [Level:1] [CO1]
12. Discover the importance of different vegetable cuts in culinary arts and food presentation. Provide examples. [Level:1] [CO1]
13. Describe the steps in the making of 'consomme'. [Level:1] [CO2]

14. Explain the different cooking methods followed for cooking fish. [Level:2] [CO3]
15. Discuss the key factors to consider when selecting fresh fish for culinary use. How do these factors impact the quality of the final dish? [Level:2] [CO3]
16. Explain the different techniques to be followed to identify the freshness of an egg. [Level:2] [CO3]
17. Compare and contrast the characteristics of lean fish and fatty fish. How does their fat content affect their culinary uses? Provide examples. [Level:2] [CO3]
18. Discover the various joints of chicken and its culinary usage. [Level:2] [CO4]

(Ceiling: 36 Marks)

Part C (Essay questions)

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

19. Enumerate on the different thickening agents used in sauce making. [Level:1] [CO2]
20. Define- 'stock'. List the types of stock. Discuss the precautions to be taken while making a stock. [Level:1] [CO2]

(1 × 10 = 10 Marks)
