

18U336

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Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(Supplementary/Improvement)

(CUCBCSS - UG)

CC15U HM3 B03 - ADVANCED FOOD AND BEVERAGE PRODUCTION – I

(Catering Science & Hotel Management - Core Course)

(2015 to 2017 Admissions)

Time: Three Hours

Maximum: 80 Marks

Section A

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

1. is the set menu forming a complete meal at a set price.
2. is known as King of Spices.
3. is the French term for section in Kitchen which deals with cold meat preparations.
4. Baba is soaked in flavoured sugar syrup.
5. Croissant is originated in
6. is a paste composed of ground almonds and sugar.
7. Concentrated salt solution is called
8. are drinks served before meals to increase the appetite.
9. is the roe of Sturgeon fish.
10. Material cost + Labour Cost + = Total Cost
11. Edible internal organs are known as
12. is the father of modern French Cuisine.

(12 x 1 = 12 Marks)

Section B

Answer *all* questions. Each question carries 2 marks.

13. What is gluten and how it is formed?
14. What is Welfare catering?
15. Name different types of Sugar used in Bakery.
16. Give different uses of short crust paste.
17. Name four products made using choux paste.
18. What is Panada?

19. Which are the ingredients of Garam Masala?
20. What is Canapé?
21. List four thickening agents used in Indian Curries.

(9 x 2 = 18 Marks)

Section C

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

22. What are raising agents? Explain different types of raising agents.
23. Define the process of proving bread. Why it is essential?
24. Explain Forcemeat and its uses.
25. Write a short note on Standard Purchase Specification.
26. Explain different parts of a Sandwich.
27. Differentiate Ham, Bacon and Gammon.
28. Write a short note about the factors which affect the cost control system.

(5 x 6 = 30 Marks)

Section D

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

29. Explain the basic faults in bread making and their reasons.
30. What are the difference among French Cuisine, Haute Cuisine and Nouvelle Cuisine?
31. Explain the control cycle of the daily operation in the F&B Production Department.

(2 x 10 = 20 Marks)
