

20U346

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Name: .....

Reg.No: .....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U BSH3 B03 - FOOD AND BEVERAGE PRODUCTION – I**

(Hotel Management & 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. List the basic order of hierarchy in kitchen department.
2. What is so special about the chef's jacket?
3. What do you understand by the term 'garnish'?
4. List the various types of fuels used in the kitchens.
5. Explain 'citrus' fruits with examples.
6. Explain the term 'Vollaile'.
7. What do you mean by 'offal'?
8. What do you mean by 'cereals'?
9. What is the advantage of 'blanching'?
10. Talk about the different types of flour obtained from wheat.
11. Where does coffee bean come from?
12. How does wine? Help in deglacing.

**(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. Draw out the classical brigade in a large hotel and explain the role of each chef.
15. What are the duties and responsibilities of a 'sous chef'?
16. Explain the steps in the making of 'consomme'.
17. What are cephalopods? What are the points to be considered while cooking seafood?
18. Differentiate between biological and Chemical raising agents with examples of products where they used.
19. Write about any ten different forms of milk.

**(Ceiling: 30 Marks)**

**Part C** (Essay questions)

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

20. What are 'sauces'? Classify sauces with the help of a diagram. Talk about 'Mother Sauces' .
21. Talk about the various methods of cooking adopted for cooking eggs. Explain in detail the various culinary uses of egg.

**(1 × 10 = 10 Marks)**

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