(Pages: 2) Name: ....

Reg.No: ....

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH4 B06 / CC20U BSH4 B06 - FOOD AND BEVERAGE PRODUCTION - II

(Catering Science and Hotel Management - 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. Differentiate between sweet spices and hot spices with examples.

2. List the ingredients in Rasam Masala.

3. Give details on nut pastes used in Indian cooking.

4. List and mention the function of any four equipment used in volume cooking.

5. What do you mean by reactive maintenance of equipment?

6. What do you mean by industrial catering?

7. What do you mean by cook-chill procedure?

8. Write the description of ham,bacon and gammon.

9. Define chaudfroid and write its uses.

10. Name three types of true caviars and describe their difference.

11. How do you make the butter cream and how it be stored?

12. What is a fried Ice cream and how is it made?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Elaborate on the uses of spices and condiments as colouring agents in food preparations.

14. Differentiate between kolhapuri masala and Chettinadu Masala by detailing on the dishes made out of them.

15. List and briefly explain the criteria while selecting equipment in kitchen.

16. Write a short note on the principles to be followed while indenting.

17. Write short notes on the modern trends of sandwich making.

18. List the steps involved in making choux pastry.

19. Write a short note on the role played by sugar in bread making.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Elaborate on the points to be considered while planning menu for bulk cooking.

21. Write an essay on the features of the cuisine of UK.

(1 × 10 = 10 Marks)

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