

22U346

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

(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. List the attitudes and behaviour of the kitchen staff.
2. What are the advantages of cooking?
3. What do you mean by 'mise -en place'?
4. What is the responsibility of a Saucier?
5. What do you mean by 'fonds de Poisson blanc'?
6. How would you define a sauce?
7. Why 'candling' is done in an egg?
8. What are pulses? List down at least five Indian pulses.
9. What is 'bouquet garni'?
10. Name the various types of sugars used in confectionery.
11. What is the role of rennet in cheese making?
12. Explain the use of wines in desserts.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Elaborate on the safety procedures followed in handling any kitchen equipment.
14. List the job responsibilities of an executive chef.
15. Write note on the various fuels used in kitchen .Mention the advatage and disadvantage of each.
16. Give a note on cold soups.
17. List the cuts of pork with the help of a neat diagram.

18. Differentiate between biological and Chemical raising agents with examples of products where they used.
19. Write a detailed note on the classification of tea.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain the classification of vegetables based on the parts of a plant with examples. Talk about the different cuts of vegetables.
21. List the various cuts of fish and explain each. What are the different methods of cooking adopted for cooking seafood?

(1 × 10 = 10 Marks)
