SECOND SEMESTER UG DEGREE EXAMINATION, APRIL 2025

(FYUGP)

CC24UBHC2CJ101 - ADVANCED FOOD PRODUCTION

(Hotel Management and Catering Science - Major Course)

(2024 Admission - Regular)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 3 marks.

1. Describe 'cereals'. [Level:1] [CO1]

2. Describe about 'Chiffonade'. [Level:1] [CO1]

3. List different types of stocks under the classification 'white stock'. [Level:1] [CO2]

4. Describe roux and its various cooking stages. [Level:1] [CO2]

5. Tell about the 'mother sauces'. [Level:1] [CO2]

6. Explain the classification of round fishes with suitable examples. [Level:2] [CO3]

7. Describe-'Darne'. [Level:2] [CO3]

8. Indicate the two major proteins present in egg. [Level:2] [CO3]

9. Describe-'well done steak;. [Level:2] [CO4]

10. Explain- 'trussing'. [Level:2] [CO4]

(Ceiling: 24 Marks)

Part B (Paragraph questions/Problem)

Answer *all* questions. Each question carries 6 marks.

11. Examine the role of fruits in different cuisines around the world. Provide examples of popular fruit-based dishes. [Level:1] [CO1]

12. Describe the effect of heat on vegetables under various mediums with the help of a chart. [Level:1] [CO1]

13. Examine the precautions to be taken while stock making. [Level:1] [CO2]

14. Discuss the role of egg as a carifying agent and raising agent in kitchen with suitable examples. [Level:2] [CO3]

15. Discuss the key indicators of freshness in different types of shellfish, such as oysters, clams, lobsters, and shrimp?   [Level:2] [CO3]

16. Describe at least 6 different uses of egg in kitchen.   [Level:2] [CO3]

17. Discuss the role of egg in various courses under various French classical menu.   [Level:2] [CO3]

18. Explain the cuts of beef with the help of a neat diagram.   [Level:2] [CO4]

(Ceiling: 36 Marks)

Part C (Essay questions)

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

19. Discover the classification of 'soups' with the help ofa neat flow chart and explain each category with examples.   [Level:1] [CO2]

20. Define national soups.List atleast 6 national soups with its country of origin.   [Level:1] [CO2]

(1 × 10 = 10 Marks)

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