

23U420

(Pages: 2)

Name :

Reg. No :

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2025

(CBCSS-UG)

(Regular/Supplementary/Improvement)

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

(Hotel Management and Catering Science - Core Course)

(2019 Admission onwards)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

Part A (Short answer questions)

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

1. Talk about the role of spices as thickening agents.
2. What is the difference between dry and wet masalas?
3. What are 'Indian Thickening agents'?
4. List few preparation equipment used in catering.
5. What is meant by specification with regard to equipment purchase?
6. What is marine catering?
7. What are the principles to be followed while indenting?
8. List the major ingredients used in the cooking of French dishes.
9. Analyse any three salient features of using breads for sandwiches.
10. Define chafreid and write its uses.
11. Define the process of proving. Why is it essential?
12. What do you understand by the term frozen dessert?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Give the details of different masalas from Goa.
14. Give the details of at least five regional masalas from north, south and west India.
15. Give a short note on the cold generating equipment used in volume cooking.
16. Write a short essay on the points to be considered while planning menu for the school students.
17. Differentiate between ham, bacon and Gammon by drawing the body of a pig.

18. List the different types of pastry. Elaborate on the making of short crust pastry.
19. Differentiate between icings and toppings. Detail on the role played by them.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. List the various mobile catering establishments. Write the features of the same.
21. Write an essay explaining the different types of appetizers.

(1 × 10 = 10 Marks)
