

C 41161

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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2023**

B.H.A.

BHA 4B 08—FOOD PRODUCTION—II (Theory)

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Answer the following questions not exceeding a paragraph.**Each question carries 2 marks. Maximum 25 marks.*

1. What is a Buttercream ?
2. Define Sandwich.
3. Explain Pot au feu ?
4. What is Gateau Opera ?
5. What is Table d'hôtel ?
6. Explain broilers cooking process.
7. What is Canape ?
8. What are Spices ?
9. What is Le dejeuner ?
10. List any ingredients of garam masala ?
11. What is French plate ?
12. What is induction range ?
13. What is Ganache ?
14. How do you prepare wet masalas ?
15. Name any *four* thickening agents used in Indian cookery ?

Turn over

Part B

*Answer the following questions not exceeding a page.
Each questions carries 5 marks. Maximum 35 marks.*

16. Explain different ways to add spice to enhance the flavour of the food ?
17. Explain the role of spices ?
18. Enlist the practical difficulties while indenting for bulk cooking ?
19. Describe hot closed sandwich variations ?
20. Explain types of sausages ?
21. What are the principles of baking ?
22. What are the primary benefits of using a cycle menu ?
23. What are the functions of a Menu ?

Part C

*Answer any **two** from the following questions.
Each question carries 10 marks.*

24. What is menu planning ? Explain the factors affecting menu planning ?
25. List out different thickening agents used in Indian Cookery ?
26. What is a Sandwich ? Explain parts of sandwich and its storage and handling ?
27. Explain any *ten* Equipment Maintenance and Standard Operating Procedures ?

(2 × 10 = 20 marks)