

QP Code: D 122624		Total Pages: 1	Name:
			Register No.
SECOND SEMESTER (CUFYUGP) DEGREE EXAMINATION, APRIL 2025			
HOTEL MANAGEMENT AND CATERING SCIENCE			
BHC2CJ101- ADVANCED FOOD PRODUCTION			
2024 Admission onwards			
Maximum Time :2 Hours			Maximum Marks :70
Section A			
All Questions can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)			
1	What is rice?		
2	Write any three health benefits of fruits.		
3	Draw the health effects of taking soups before meals.		
4	Define stocks.		
5	List out any three mother sauces.		
6	What do you mean by egg cookery?		
7	What is shellfish?		
8	What is mean cookery?		
9	Write a short note on cut of beef.		
10	What are the birds opt for poultry?		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	Explain the classification of cereals.		
12	Explain the uses of fruits in cookery.		
13	State the types of stocks. Explain.		
14	Explain the classification of pulses.		
15	Describe the use of egg in cookery.		
16	Explain the process of selection of shellfish.		
17	Explain the cuts of beef in detail.		
18	Evaluate the process of selection of chicken.		
Section C			
Answer any ONE .Each Question carries 10 marks (1x10=10 Marks)			
19	Elaborate the classification of fruits and vegetables.		
20	Differentiate stock from soup. Classify soups and give examples.		