

QP Code: D 122625		Total Pages: 1	Name:
			Register No.
SECOND SEMESTER (CUFYUGP) DEGREE EXAMINATION, APRIL 2025			
HOTEL MANAGEMENT AND CULINARY ARTS			
BSA2CJ101- 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	Name three safety precautions to follow when cutting vegetables.		
2	Give three examples of fruits used in meat and poultry dishes.		
3	What are the role of pulses and cereals in a balanced diet.		
4	How does temperature affect the texture of cooked eggs?		
5	Name three derivatives of Hollandaise sauce		
6	What is the difference between Bisque and Chowder ?		
7	What are goujons? In which type of dishes are they commonly used?		
8	Why is the smell of fish an important indicator of freshness?		
9	What are boneless chicken cuts? Give two examples.		
10	Name three boneless cuts of pork and describe their uses.		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	Differentiate between polished and unpolished rice, explaining their nutritional differences and processing methods.		
12	Discuss the key ingredients used in stock preparation and explain their role in enhancing flavor.		
13	Discuss the importance of fruits in salads. How do different fruits contribute to the taste, texture, and appearance of salads?		
14	Differentiate between a roux and a slurry. How are they used in thickening mother sauces?		
15	Discuss different methods of cooking eggs and the effect of heat on egg proteins.		
16	Explain the methods of preserving fish and their importance in maintaining quality.		
17	Explain the different methods of cooking meat and how they affect the texture and flavor of the final dish.		
18	Discuss the significance of the Chiffonade cut. Which vegetables are suitable for this cut, and where is it commonly applied?		
Section C			
Answer any ONE .Each Question carries 10 marks (1x10=10 Marks)			
19	Explain the classification of soups and describe each category in detail with suitable examples.		
20	Compare the tenderness and flavor profile of mutton versus lamb cuts. How does the age of the animal affect the meat quality?		