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THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025

(CUFYUGP)

BHA3CJ201 - Basics of Food and Beverage Production

2024 Admission onwards

Maximum Time :2 Hours	Maximum Marks :70

Section A

All Question can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)

1	Define personal hygiene.
2	Differentiate between classical brigade and modern staffing.
3	State three effects of heat on vegetables during cooking.
4	Define stock.
5	Suggest three methods of cooking meat.
6	Differentiate between fresh eggs and stale eggs.
7	List three popular varieties of rice used in cookery.
8	Define blanching?
9	What is the role of baking powder in cooking?
10	List three types of sugar used in cookery.

Section B

All Question can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)

11	Describe the safety procedures to be followed while handling kitchen equipment.
12	How does the food production department coordinate with the food & beverage service department?
13	Write the method of preparing brown stock.
14	What factors should be considered while selecting meat for cooking?
15	Explain the structure of a chicken egg with a neat diagram.

16	Write a note on different varieties of shortenings used in cooking.
17	Briefly explain the benefits of homogenized milk.
18	Explain the process of tempering chocolates.

Section C

Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)

19	Explain the different cuts of beef with a neat diagram.
20	Explain the classification of herbs with examples.