

QP Code:D133834		Total Pages:2	Name:
			Register No.
THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025			
(CUFYUGP)			
Course Code & Course Title : BSA3CJ202/BSA3MN200 - Advanced Food 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	What are pulses? Give three examples.		
2	Write any three uses of spices in cooking.		
3	Write three characteristics of good quality rice.		
4	List any three milk-based desserts.		
5	Name three types of cheese and their uses.		
6	Mention three causes of milk spoilage.		
7	Write three methods to maintain food quality in bulk cooking.		
8	Name three equipments commonly used in volume cooking.		
9	List three principles of effective kitchen planning.		
10	Mention three ways to reduce food cost in commercial kitchen.		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	What is gluten, and how does it affect the properties of flour?		
12	Discuss the main types of thickening agents such as starches, proteins and vegetable gum. Explain how each works and where it's used.		
13	Describe the spoilage of milk and methods to prevent it.		

14	Define volume feeding and explain its importance in institutional catering.
15	What is chocolate tempering? Describe its process and importance in pastry arts.
16	Differentiate between institutional and industrial catering menus, with examples.
17	Explain the importance of modern garbage disposal systems in hotel operations.
18	What are the environmental and operational benefits of using modern waste disposal units in hotels?

Section C

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

19	Discuss the role of raising agents in food production with suitable examples.
20	Analyse and classify cheese based on milk source and texture.