

C 3547

(Pages : 2)

Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021

Hotel Management and Catering Science

BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 16.

1. What do you mean by Wet Masalas.
2. What is Bulk Production.
3. Define Outdoor Theme Dinner.
4. What do you mean by Charcutie're.
5. Define Aspic jelly.
6. Define Pastry.
7. What is Mobile Catering.
8. Define Terrines.
9. What do you mean by Sausages.
10. List out any two basic Pastry Creams.
11. Write any Two Spices.
12. Write any two kinds of Bread.

(8 × 2 = 16 marks)

Section B

*Answer at least **four** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Define the following :
 - i) Garam masala.
 - ii) Pepper corns.
14. Describe Marinades and HAM.

Turn over

15. Describe the different types of Frózen Deserts.
16. Give an brief introduction to Indian Foods.
17. Discuss about Care and Maintenance of Equipments.

(4 × 6 = 24 marks)

Section C

*Answer any two questions.
Each question carries 10 marks.*

18. Elaborate the following :
 - i) Cures.
 - ii) Brines.
 - iii) Bacon.
19. Give an elaborate note on British Cuisine.
20. List out the role of ingredient in Bread Making.
21. Discuss about Heat and Cold generating Equipment.

(2 × 10 = 20 marks)