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(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2022**

Hotel Management and Catering Science

**BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II**

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer atleast **eight** questions.*

*Each question carries 2 marks.*

*All questions can be attended.*

*Overall ceiling 16.*

1. Define Spices.
2. Define the following :
  - i) HAM.
  - ii) Bacon.
3. What is Mobile Catering ?
4. What is meant by Indian Masalas ?
5. Define Confectionery.
6. List any two Indian Spices.
7. Define Quantity Equipment.
8. Write any two unique ingredients used in Spanish cooking.
9. What is Galantine ?
10. Define Short Crust.
11. Mention any two ingredients used in Bread.
12. Define Garnish.

(8 × 2 = 16 marks)

**Turn over**

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**Section B**

*Answer atleast **four** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall ceiling 24.*

13. Describe the uses of Thickening Agents.
14. Brief-modern developments in Equipment Manufacturing.
15. List out the criteria in Planning a menu for Hospitals.
16. Write the different spreads for Sandwiches.
17. Write a short note on Simple Yeast Bread.

(4 × 6 = 24 marks)

**Section C**

*Answer any **two** questions.*

*Each question carries 10 marks.*

18. Write a detailed note on Mexican Cuisines.
19. Give a brief note on the Concept of Masalas.
20. Explain the quantities and portions for Bulk Production with an example.
21. Explain the principles of Bread Making.

(2 × 10 = 20 marks)