

C 41223

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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2023**

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 the following questions in not exceeding **one paragraph**.**Each question carries 2 marks.**(Maximum 20 marks)*

1. What is Dry Masala ?
2. Write any *two* Pastry.
3. Define Transportation of Food.
4. Define Filling in Sandwich.
5. What is Chaudfroid ?
6. What is meant by Staranise ?
7. List out the ingredients of Garam Masala.
8. Define Indenting.
9. What is Icing ?
10. Define Gammon.
11. What do you understand by Indian Cookery.
12. Define Appetizer.

Section B*Answer the following questions in not exceeding 120 words (**Short Essay**).**Each question carries 5 marks.**(Maximum 20 marks)*

13. Write a short note on special Masala Blends.
14. Write a short note on Oriental Cuisine.

Turn over

15. Write a note on the following:
- (i) Mousses.
 - (ii) Sandwich.
16. Write any five spice powders used in Indian Cookery.
17. What are the Principles of Indenting.

Section C

Answer any two questions in not exceeding 250 words (Long Essay)

Each question carries 10 marks.

(Maximum 20 marks)

18. Explain different types of Forcemeat.
19. Give a brief note on varieties of Masalas available in Regional areas?
20. Prepare a menu for the following :
- (i) College students.
 - (ii) Industrial workers.
 - (iii) Hospitals.
 - (iv) Outdoor.
21. Write an elaborate note on the uses of Confectionery.