

C 2203

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Name.....

Reg. No.....

**FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION, APRIL 2021**

Hotel Management and Catering Science  
BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II  
(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Part A**

*Answer the following.  
Each question carries 1 mark.*

1. The two basic Indian gravies are \_\_\_\_\_ and \_\_\_\_\_.
2. \_\_\_\_\_ is the thickening agent for avial.
3. The bratt pan is mainly used for \_\_\_\_\_.
4. \_\_\_\_\_ is the type of menu used in school canteen.
5. In bulk food production plays \_\_\_\_\_ the major role.
6. Pasta in originated from \_\_\_\_\_ cuisine.
7. Book maker is the type of \_\_\_\_\_.
8. Pate in English is known as \_\_\_\_\_.
9. Profiteroles is made with \_\_\_\_\_.
10. Tart is a type of \_\_\_\_\_.

(10 × 1 = 10 marks)

**Part B**

*Answer any eight questions.  
Each question carries 2 marks.*

1. Name two basic Indian Masala.
2. Name four Indian Spices.
3. What do you mean by quantify food production ?
4. What do you mean by Bain Marie ?
5. What do mean by indenting ?
6. What is menu planning ?

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7. What is sandwich ?
8. Name parts of sandwich.
9. Name two laminated pastries.
10. What is choux pastry ?

(8 × 2 = 16 marks)

### Part C

*Answer any six questions.  
Each question carries 4 marks.*

1. Write short notes on spices.
2. Briefly explain about thickening agents used in Indian kitchen.
3. Plan a menu for industrial workers.
4. What are the parameters to be followed when planning theme dinners ?
5. Write short notes on Spanish cuisine.
6. Briefly explain about parts of sandwiches.
7. Explain briefly on puff pastry preparation.
8. Write short notes on role of yeast in bakery.

(6 × 4 = 24 marks)

### Part D

*Answer any two questions.  
Each question carries 15 marks.*

1. Role of spices and condiments in Indian Cuisine - Discuss.
2. Write in detail on modern developments in equipment manufacturing.
3. Explain in detail on Indenting.

(2 × 15 = 30 marks)