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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
APRIL 2024**

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 Marks 20)*

1. What is Bhunao cooking ?
2. Define Masala.
3. What is Volume Food Production ?
4. What is welfare catering ?
5. What are the two main types of menu ?
6. What is wet masala ?
7. Write any two thickening agents using in Indian cuisine.
8. What is Chock-a-leekie Soup ?
9. What is Sponge and Dough Method ?
10. Write any *two* causes of bread faults.
11. Define Pastry.
12. Define Croissant.

**Turn over**

**Section B (Short Essay)**

*Answer the following questions in not exceeding 120 words.*

*Each question carries 5 marks.*

*(Maximum Marks 20)*

13. What are the Cooking Method and Techniques used in Indian Cooking ?
14. Describe the following :
  - a) Travel catering.
  - b) Airline catering.
15. Describe the Kitchen Equipments used in volume catering.
16. What are the objectives of menu planning ?
17. What is Straight Dough Method in bread making ?

**Section C (Long Essay)**

*Answer any **two** questions in not exceeding 250 words.*

*Each question carries 10 marks.*

18. Describe the Common Equipment used in Indian Cooking
19. Explain the objective of institutional and industrial catering. Write the problems Associated With This Type of Catering
20. Explain the Major factors affecting Indenting
21. Describe the Common pastes used in Indian cooking ?

(2 × 10 = 20 marks)