

D 120566

(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2025**

Hotel Management and Catering Science

BSH 4B 06—FOOD AND BEVERAGE PRODUCTION—II

(2019—2023 Admissions)

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 dum cooking ?
2. Why are spices used ?
3. What is industrial catering ?
4. What is planning the menu ?
5. What is Menu Engineering ?
6. Write any two Indian masala
7. What is Scotch Broth ?
8. What is Rommegrot ?
9. What is Salt Delayed Method ?
10. What are the two disease which affect bread ?
11. What pastries use laminated dough ?
12. Define Choux

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words each.

Each question carries 5 marks.

(Maximum Marks 20)

13. What are the different categories of spices ?
14. Describe the following :
 - a) Railway catering ; and
 - b) Ship catering.
15. What is the proper maintenance of oven ?
16. Describe the style of presentation of menu.
17. Describe some popular dishes in France.

Section C (Long Essay)

*Answer any **two** (2) questions in not exceeding 250 words.*

Each question carries 10 marks.

(Maximum Marks 20)

18. Describe the following spices. Write down the ingredients used in it :
 - a) Aamchoori Masala.
 - b) Potli Masala.
 - c) Khada Masala.
 - d) Garam Masala.
 - e) Chaat Masala.
19. Explain the Highlights Of Hospital Catering For Patients, Staff, Visitors
20. Explain the Practical difficulties while indenting for volume feeding
21. Describe the following popular Dishes of England :
 - a) Cornish Pastrrie.
 - b) Bubble and Squeak.
 - c) Shepherd's Pie.
 - d) Toad-in-the-hole.
 - e) Crumpet.
 - f) Hot Cross Buns.
 - g) Fish n Chips.
 - h) Lemon Curd.
 - i) Treacle.
 - j) Fool.