

C 22083

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Name.....

Reg. No.....

SECOND SEMESTER (CBCSS-UG) DEGREE EXAMINATION, APRIL 2022

Hotel Management and Culinary Arts

BHC 2B 02—FOOD AND BEVERAGE PRODUCTION

(2021 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer atleast ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall ceiling 30.*

1. Define Stock.
2. What are the parts of an Egg ?
3. What is Mirepoix ?
4. What is Bouquet Garni ?
5. What do you understand by Hydrogenation of Oil ?
6. What are the uses of cream ?
7. What is Short and Crumbly ?
8. What is Raising Agent ?
9. What is Consommé ?
10. What do you mean by Cake flour ?
11. What are Tea blends explain with suitable examples ?
12. What is a Steak ?
13. Define Cheese.
14. What is Homogenization ?
15. Explain the purpose of Garnish.

(10 × 3 = 30 marks)

Turn over

Section B

*Answer atleast **five** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall ceiling 30.

16. Define Cooking. What are the advantages of Cooking ?
17. What is the importance of the Sauces in Cookery ?
18. What is the difference between Flat fish and round fish ?
19. What are the different market forms or types of Tea ?
20. Explain dry heat Methods using Fat.
21. What are the factors look for in Shortening ?
22. What is the difference between Sauce and Gravy ?
23. Explain basic ranks of Kitchen brigade system.

(5 × 6 = 30 marks)

Section C

*Answer any **two** questions.*

Each question carries 10 marks.

24. Classify Sauces. Write 4 derivatives of each mother sauces.
25. Enlist the types of Menu. What are the points to be kept in mind while preparing a restaurant menu ?
26. How do you select an Egg ? Explain the uses of eggs in cookery.
27. What is leavening agent ? Classify and explain the types of Leavening agent

(2 × 10 = 20 marks)