

C 43181

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Name.....

Reg. No.....

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

Hotel Management and Culinary Arts

BHC 2B 02—FOOD AND BEVERAGE PRODUCTION

(2019—2022 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer the following questions.**2 marks each.*

1. What is Rotisserie ?
2. What is Suet ?
3. What are Menu Planning Principles ?
4. What is Simmering ?
5. What is Consomme ?
6. What are the pigments present in vegetables ? Give examples.
7. Differentiate between Boiling and Broiling
8. What is Chinois ?
9. What are the Types of butter ?
10. What is Court-bouillon ?
11. What is Pasteurization ?
12. Give any *four* uses of Cheese in Cooking.
13. What is Menu Engineering ?
14. What are the advantages of Gaseous fuel in cooking ?
15. Differentiate between : Beurre Marie and Bain Marie.

(Maximum 25 Marks)

**Turn over**

**Section B (Short Answer Type)**

*Each question carries 5 marks.*

16. Define Frying. What are the different types of frying.
17. Write short note on classification Of Vegetables.
18. Explain the uses of egg in Cookery.
19. Write the procedure for preparing Stocks.
20. Give short notes on Tampering of Chocolate.
21. Explain different types of Wheat.
22. Write the procedures for preparing Stock.
23. Explain Aims and Objectives of cooking.

(Maximum 35 Marks)

**Section C**

*Answer any two questions.  
Each question carries 10 marks.*

24. What are Raising Agents ? Explain the different types of Raising Agents.
25. Explain classification Soups with examples.
26. Explain the different Types of Tea and their style of service.
27. Give in detail the different types of sugar.

(Maximum 20 Marks)