

C 82437

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Name.....

Reg. No.....

SECOND SEMESTER B.A./B.Sc. DEGREE EXAMINATION, APRIL 2020

(CBCSS—UG)

Hotel Management and Culinary Arts

BHC 2B 02—FOOD AND BEVERAGE PRODUCTION

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A

Answer the following questions 2 marks each.

1. What do you mean by cooking ?
2. What is Firm and Close texture in cooking ?
3. What do you mean by Coating ?
4. Who is a Sous Chef ?
5. What is a traditional Brigade system in Kitchen ?
6. What is Bulb ?
7. What is a Stock ?
8. What is Mirepoix ?
9. Explain the structure of the Sauce ?
10. What is Degrees of Doneness
11. What is the composition butter ?
12. What is Static Menu ?
13. What is Poaching ?
14. What do you mean by Thickening Agent ?
15. Explain Conching.

(Maximum 25 marks)

Turn over

Section B

Short Answer Type.
Each question carries 5 marks.

16. What are the aims and objectives of cooking food ?
17. Explain the different type of Menu ?
18. What are the duties and responsibilities of a commis chef ?
19. List out the selection criteria of an Egg.
20. What are the functions of Sugar ?
21. Explain Mechanical Leavening Agents.
22. Draw and illustrate Basic Layout of main kitchen.
23. What are the points to be considered while whipping Cream ?

Section C

Answer any two questions.
Each question carries 10 marks.

24. Classify the Cheese according to Ripening and Explain the process of manufacturing.
25. Explain the points to be considered while planning a restaurant menu.
26. Define Stock. Classify stock and Explain ingredients used to make stock.
27. Classify Basic Commodities used in the Kitchen and Explain the cooking effects on fruits.

(Maximum 20 marks)

