

D 103761

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Name.....

Reg. No.....

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

Hotel Management and Culinary Arts

BHC 2B 02—FOOD AND BEVERAGE PRODUCTION

(2019—2023 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A**

*Answer the following questions.  
2 marks each.*

1. Who is Garde Manger ?
2. What is Tripe ?
3. Give any *two* advantages on Oven Roasting.
4. Define the term Baking.
5. Give any *two* uses of Flour in Food Production.
6. What are the derivatives of Velouté Sauce ?
7. Define Hydrogenation of Oil.
8. What are Thickening Agents ? Give Examples.
9. Name some factors affecting Menu Compilation.
10. List out any *four* importance of Sauce in Food Preparation.
11. Define Mise-en-place.
12. List the points to be kept in mind while poaching fish.
13. Differentiate between Hollandaise and Mayonnaise.
14. What is Grilling ?
15. What are the types of butter ?

(Maximum 25 Marks)

**Turn over**

**Section B (Short Answer Type)**

*Each question carries 5 marks.*

16. Explain the cooking Technique Braising ?
17. Write short notes on effects of heat on Vegetables
18. Write importance of co-ordination between F and B Service department and kitchen.
19. Explain any *five* types of Flour
20. What are the Duties and Responsibilities of Chef Rotisseur ?
21. Explain the techniques used in Food Preparation.
22. Briefly explain the Cuts of Fish.
23. Define and classify stock.

(Maximum 35 Marks)

**Section C**

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

24. Define Menu. Explain the different Types of Menu. List factors to be considered for planning a good menu.
25. What behaviour and attitude are required to work in the kitchen. List the hygiene standards expected from the kitchen staff.
26. What is Sugar ? Explain the different types of Sugar.
27. Define sauce and explain the mother sauces.

(Maximum 20 Marks)