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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION
NOVEMBER 2021**

Hotel Management and Catering Science

BSH 3B 03—FOOD AND BEVERAGE PRODUCTION—I

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer atleast **eight** questions.*

Each question carries 2 marks.

All questions can be attended.

Overall ceiling 16.

1. What is Roasting ?
2. What is Consommé ?
3. What is Mirepoix ?
4. What are the objectives of cooking ?
5. What are croutons ?
6. What is Gammon ?
7. What is Goujon ?
8. What is Herb ?
9. What is Tisane ?
10. What is Feta ?
11. What are mother sauces ?
12. What is Simple Salad ?

(8 × 2 = 16 marks)

Section B

*Answer atleast **four** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall ceiling 24.

13. Explain the preparation of fish for cooking ?
14. Denote Aims of Cooking.
15. Explain the Profile and responsibilities of Senior Commis Chef.

Turn over

16. Explain the chemical Leaveners.
17. Elucidate following cooking methods :
- Braising.
 - Steaming.
 - Baking.
 - Roasting.
 - Grilling.

(4 × 6 = 24 marks)

Section C

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

18. Explain the attitude and behaviour in the Kitchen.
19. Neatly draw cuts of beef and explain Chateaubriand, Porterhouse Steaks and T-Bone Steak.
20. What are the types of Butter with it uses and explain the Processing of butter ?
21. What is Salad ? Explain Salad with its Parts and different salad dressings.

(2 × 10 = 20 marks)