

D 31806

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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

Hotel Management and Catering Science

BSH 3B 03—FOOD AND BEVERAGE PRODUCTION—I

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions.*

1. What are the parts of a Salad ?
2. What is Mise-en-place ?
3. What is Paysane ?
4. What do you mean by Homogenisation ?
5. Define Stock.
6. What is Bouquet garni ?
7. What is Bisque ?
8. What is Blonde ROUX ?
9. What is the National soup of india ?
10. What is Marblings ?
11. What is Ham ?
12. What are pulses ?

(10 × 2 = 20 marks)

Section B (Short Answer Type Questions)

13. How to judge the quality of pork ?
14. What are the uses of PULSES ?
15. How do you store Tea ?

Turn over

16. Explain the Hydrogenation of oil.
17. Explain the importance of Sauce in Food Production.

(4 × 5 = 20 marks)

Section C

Answer any two from the following questions.

18. Classify Stock. Explain 7 Principles stock making.
19. What is Butter ? Explain types of Butter and its uses.
20. Classify Raising Agents. Explain Mechanical Agents.
21. Classify Soup. Explain thick Soup.

(2 × 10 = 20 marks)