

**D 92945**

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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2020**

Hotel Management and Catering Science

**BSH 3B 03—FOOD AND BEVERAGE PRODUCTION—I**

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer at least **eight** questions.*

*Each question carries 3 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

1. What is Broth ?
2. What is Marblings ?
3. What is Fermentation ?
4. What is Compound Butter ?
5. What is Paysanne ?
6. What is LPG ?
7. What is Pot Roasting ?
8. What is Mirepoix ?
9. What is Paupitte ?
10. What is Maltose ?
11. What is Main Course Salad ?
12. What do you mean by Shortenings ?

(8 × 3 = 24 marks)

**Turn over**

**Section B**

*Answer at least five questions.*

*Each question carries 5 marks.*

*All questions can be attended.*

*Overall Ceiling 25.*

13. Write a short note on Garnishes.
14. Mention various rules for Vegetable Preparation.
15. Explain any five fuels used in cookery.
16. Enlist different factors to make meat tender.
17. Write a note on Hydrogenation of Oils.

(5 × 5 = 25 marks)

**Section C**

*Answer any one question.*

*Each question carries 11 marks.*

18. Explain duties and responsibilities of Executive chef.
19. Neatly draw cuts of beef and explain Chateaubriand, Porterhouse Steaks and T-Bone Steak.
20. What is Salad ? Explain Salad with its Parts and different salad dressings.
21. Classify Stock ? Explain 7 Principles stock making.

(1 × 11 = 11 marks)