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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Hotel Management and Catering Science

BSH 3B 03—FOOD AND BEVERAGE PRODUCTION—I

(2019—2022 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions in not exceeding **one paragraph**.**Each question carries 2 marks.**(Maximum Marks : 20)*

1. What is Mirepoix ?
2. Explain Meringue ?
3. Shortly explain Tenderloin/Filet Mignon ?
4. Define Abats.
5. Explain Cuticula ?
6. What is Chocolate Tempering ?
7. Explain the term Bouquet Garni ?
8. What is Minestrone ?
9. Explain Mousse ?
10. Define “Al dente”.
11. Explain Double consomme ?
12. Define Lard.

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks : 20)

13. Explain Classical garnishes served with soups ?
14. Uses of eggs in cookery and bakery ?
15. Classify fruits and vegetables in detail ?
16. Explain the parts of a salad and the various salad dressings ?
17. Illustrate Attitudes and behaviour of kitchen staff ?

Section C (Long Essay)

*Answer any **two** questions in not exceeding 250 words.*

Each question carries 10 marks.

(Maximum Marks : 20)

18. Classify thickening agents. What is the role of thickening agents in cookery ?
19. Classify basic mother sauces and their derivatives, also write Importance of a sauce in food preparation ?
20. Explain in detail the aims and objectives of cooking food. What are the various textures and consistencies in food ?
21. What are the various types of sugar ? Discuss about cooking of sugar ?