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(Pages : 2)

Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024**

Hotel Management and Catering Science

BSH 3B 03—FOOD AND BEVERAGE PRODUCTION—I

(2019—2023 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. Explain the roll of Executive Chef in a Professional Kitchen ?
2. What is chiffonade in food ?
3. Define Veloute Sauce or Blond Sauce ?
4. Define Albumen ?
5. What is Beurre Maine ?
6. Explain the term Bouquet Garni ?
7. What is Mire-poix ?
8. Explain Mousse ?
9. What is Fumet ?
10. Explain the term Emulsion ?
11. What is Bisque ?
12. Shortly Explain Mise-en-place ?

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words each.

Each question carries 5 marks.

(Maximum Marks 20)

13. What are the different cuts of meat ?
14. List the uses of egg in cookery ?
15. List the points to be kept in mind while poaching fish ?
16. Types of chocolates, Tempering of chocolates ?
17. Classify Salads and discuss the various components of a Salad ?

Section C (Long Essay)

*Answer any **two** (2) questions in not exceeding 250 words.*

Each question carries 10 marks.

(Maximum Marks 20)

18. Draw the kitchen organization chart of a large hotel and explain the duties and responsibilities of an Executive Chef ?
19. How are vegetables classified ?
20. Briefly explain the various methods of cooking ?
21. Classify raising agents and briefly explain the chemical raising agents ?