

D 31738

(Pages : 2)

Name.....

Reg. No.....

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

B.H.A.

BHA 3B 04—FOOD PRODUCTION—I (Theory)

(2019 Admission onwards)

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Type Questions)*Each question carries 2 marks.**15 questions.**(Ceiling 25).*

1. What is known as cuisine ?
2. Define menu.
3. Butchery means.
4. Explain the Dessert.
5. What is a gelatinization ?
6. Define julienne.
7. Crouton means.
8. What is called as French dressing ?
9. Loin means.
10. Define offal.
11. Chateau briand means.
12. Mention any two type of butter.
13. Homogenization means.
14. Define mozzarella.
15. Mention any two type of tea.

Turn over

Part B (Paragraph Type Questions)

Each question carries 5 marks.

8 questions.

(Ceiling 35)

16. What are the needs of keeping staff on contract ?
17. List atleast five job responsibilities of Commis.
18. List three safety operating procedures of a deep fat fyres.
19. List four effects of heat on vegetables.
20. List few do's and dont's of good stock.
21. Write three uses of glutinous rice.
22. How would you define frying ? How many types of frying are there ?
23. Write a preparation of tea.

Part C (Essay Type Questions)

Each question carries 10 marks.

(2 out of 4)

24. Write the classification of vegetables and give an explanatory of its uses.
25. List the cuts of pork ?
26. List atleast three difference between a cereal and a pulses.
27. Give an explanatory note on varities of coffee.