

D 91701

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Name.....

Reg. No.....

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

Hotel Management and Catering Science

BSH 3B 03—FOOD PRODUCTION—I

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each question carries 1 mark.

1. _____ accepts orders from waiters and passes them on to the cooks on the line.
2. The Meaning of French word “sous” means _____.
3. ‘Fonds de cuisine’ is a kitchen stock, (a) False (b) True
4. The vegetables used in _____ countries include Broccoli, asparagus, mushrooms, pimentos, artichoke, celery, etc.
5. Eggshell is made almost entirely of _____ crystals.
6. Baby lamb is customarily slaughtered at between _____ and _____ weeks old.
7. Broiling is combined cooking methods of roasting and stewing, (a) False (b) True.
8. Vegetable fats and oils are substances derived from plants that are composed of _____.
9. Name the Italian cheese made from the whey of cow’s milk ?
10. _____ is the process where the liquid, such as wine and stock, are used for dissolving the remains of the cooked food in a pan.

(10 × 1 = 10 marks)

Section B

Answer any eight questions.

Each question carries 2 marks.

1. Cooks and Assistants
2. Food preparation.
3. Roux.
4. Veloute Sauce.

Turn over

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| 5. Sorghum. | 6. Cuts of Sirloin. |
| 7. Unsaturated Fats. | 8. Demerara Sugar. |
| 9. Pasteurization. | 10. How do you know if wine has gone bad ? |

(8 × 2 = 16 marks)

Section C (Short Essays)*Briefly explain any six questions.**Each question carries 4 marks.*

1. Explain the responsibilities of Station Chef/Chef De Partie (CDP) in the kitchen ?
2. What are the Don'ts to be followed by chefs for Personal Hygiene ?
3. Write short notes on thickening agents used in sauces ?
4. Describe the various methods of Cooking Egg ?
5. How to select the Fishes for cooking ?
6. Write short notes on shallow fat frying ?
7. How to make a perfect cup of Tea ?
8. Mention the uses of wine in cooking ?

(6 × 4 = 24 marks)

Section D (Essays)*Briefly explain any two questions.**Each question carries 15 marks.*

1. Give some general information about chefs Uniforms and Protective Clothing ?
2. Elaborate in detail about the Cuts of Pork ?
3. Briefly explain the other methods of cooking ?

(2 × 15 = 30 marks)