

D 51679

(Pages : 2)

Name.....

Reg. No.....

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

B.H.A.

BHA 3B 04—FOOD PRODUCTION—I (Theory)

(2019—2022 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Answer the following in not exceeding **one paragraph** each.**Each question carries 2 marks.**(Maximum 25 marks)*

1. What do you mean by raising agent ?
2. What is Aroma ?
3. What is the term 'Bechamel' ?
4. What is meant by poaching ?
5. Define Stock.
6. What is bouquet Garni ?
7. What is the term 'Juliennes' ?
8. What is demi-glaze ?
9. Write four examples of exotic fruits.
10. What do you mean by offal ?
11. What is meant by chowder ?
12. What is known as rice cones ?
13. What is the term 'Trancon' ?
14. What is pasteurization of milk ?
15. What is known as caster sugar ?

Turn over

Part B

Answer the following in not exceeding 120 words.

Each question carries 5 marks.

(Maximum 35 marks)

16. Briefly describe the classification of fruits ?
17. Briefly describe the different types of beef steak.
18. Briefly describe the various basic dressings of salad.
19. Briefly describe the different types of egg preparations.
20. What are the various uses of offal ?
21. Briefly describe the method for grilling and broiling vegetables.
22. Explain the various classical cuts of fish.
23. List the duties and responsibilities of Executive chef.

Part C

*Answer any **two** questions in not exceeding **three pages** each.*

Each question carries 10 marks.

24. Give in detail the different types of sugar.
25. Name and explain the thickening agents used for preparation of sauces.
26. Classify fish with an example of each category.
27. Explain the different types of cream used in catering trade ?

(2 × 10 = 20 marks)