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(Pages : 2)

Name.....

Reg. No.....

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

B.H.A.

BHA 3B 04—FOOD PRODUCTION—I (THEORY)

(2019—2023 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. Define Cookery.
2. What is Broiling ?
3. What is the term 'Anthocyanins' ?
4. What is the term mirepoix ?
5. What is known as consommé ?
6. What is meant by thickening agent ?
7. What is meant by hydrogenation of oil ?
8. What is Garnish ?
9. What is the term 'Rigor Mortis' ?
10. What is meant by bisque ?
11. What is known as darne ?
12. What is meant by Homogenization ?
13. What are citrus fruits ?
14. What is the term 'Larder' ?
15. What is meant by Abats ?

**Turn over**

**Part B**

*Answer the following in not exceeding 120 words.*

*Each question carries 5 marks.*

*(Maximum 35 marks)*

16. Describe the advantages and disadvantages of solid fuel.
17. Describe the guidelines for deep frying.
18. Write the recipe of 1 ltr. of white chicken stock.
19. Explain the conduction method of heat transfer during cooking.
20. What precautions to be taken while making and storing mayonnaise sauce ?
21. Write a short note on bisque soup.
22. List the derivatives of Hollandaise sauce.
23. Explain processing of cheese.

**Part C**

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

*Each question carries 10 marks.*

24. List the do's and don't's of hygiene standards required for kitchen staff.
25. Classify soups. Explain with example for each category.
26. Explain various types of coffee.
27. Classify fish with an example of each category.

(2 × 10 = 20 marks)