

**SECOND SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2021**

Hotel Management and Culinary Arts

BHC 2B 02—FOOD AND BEVERAGE PRODUCTION

Time : Two Hours and a Half

Maximum : 80 Marks

Section A

Answer at least ten questions.

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 30.

1. What is Bouquet garni ?
2. What is Braising ?
3. What do you understand by Blanching ?
4. What is Fungi ?
5. What is the use of Gelatin ?
6. What is HACCP ?
7. What is Larding ?
8. What is Pasteurization ?
9. What is Roasting ?
10. What is Roux ?
11. What is Shortening ?
12. What is Thickening Agent ?
13. Who is Chef de partie ?
14. What is Game ?
15. What is mortar and pestle ?

(10 × 3 = 30 marks)

Turn over

Section B (Short Answer Type)

Answer at least five questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 30.

16. Neatly draw cuts of beef and illustrate.
17. Explain Chocolate tempering step by step.
18. Write any *five* derivatives of Hollandise sauce with its ingredients.
19. Write down the procedure preparing stocks.
20. Explain effects of heat on Vegetables.
21. Enlist duties and responsibilities of Chef de partie.
22. Explain Broiling.
23. Explain Chemical Leaveners.

(5 × 6 = 30 marks)

Section C

Answer any two question.

Each question carries 10 marks.

24. Explain the points to be considered while planning a restaurant menu.
25. Classify the Cheese according to Ripening and Explain the process of manufacturing.
26. How do you select an Egg. Explain the uses of eggs in cookery.
27. Classify Butter. Explain the manufacturing of creamery butter.

(2 × 10 = 20 marks)