

18. Write notes on :
- (a) grilling and its types (5 marks)
 - (b) any five methods of preparation of ingredients. (5 marks)
19. Write notes on :
- (a) types of salads (5 marks)
 - (b) preparation of pasta. (5 marks)
20. Draw a neat carcass of lamb and label various joints. Explain the uses of joints.
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S.No. 2263

12UHM01

(For the candidates admitted from 2012–2013 onwards)

B.Sc. DEGREE EXAMINATION,
APRIL/MAY 2018.

First Semester

Hotel Management and Catering Science

FOOD PRODUCTION AND PATISSERIE – I

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Give any two examples for cooking fuels.
2. What is Bain marie?
3. Who is Sous chef?
4. What do you mean by Biological aeration?
5. Give any four examples for steamed foods.
6. Define the term texture.

7. What is Waldorf salad?
8. What is Skimmed milk?
9. What do you mean by spring chicken?
10. Differentiate between flat fish and round fish.

PART B — (5 × 5 = 25 marks)

Answer ALL questions by choosing either (a) or (b).

11. (a) Write notes on safety procedures to be followed while handling major kitchen equipments.

Or

- (b) Write notes on aims and objectives of cooking food.
12. (a) What are shortenings? Mention their characteristics and uses by giving examples.

Or

- (b) Mention the duties and responsibilities of executive chef.
13. (a) What are various incorrect textures? Mention their causes.

Or

- (b) What is roasting? Classify roasting by giving suitable examples.

14. (a) Comment on any five methods of cutting of vegetables.

Or

- (b) What is Cheese? Mention about its production.

15. (a) Write notes on cuts of chicken.

Or

- (b) What are tenderizers? Mention their importance in cookery.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Write notes on :

- (a) advantages and limitations of any two cooking fuels. (5)
- (b) importance of personal hygiene to food production staff. (5)

17. Draw a neat lay-out of centralized kitchen in a four star hotel with one multi-cuisine restaurant, one coffee shop, one cocktail bar and two banquet halls. Explain its factors of planning.