

- (g) Bread croutons (vii) Roe of the sturgeon fish
(h) 400°F (viii) Rich break fast rolls
(i) Caviar (ix) Tartare sauce
(j) Danish pastry (x) 2°C-5°C

18. Describe on type of Raising agent.
19. Write the recipe of genoese sponge.
20. Explain the step by step procedure to prepare Jam puffs.
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S.No. 1917

12UHM03

(For the candidates admitted from 2012-2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Second Semester

Hotel Management and Catering Science

FOOD PRODUCTION AND PATISSERIE - II

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL the questions.

1. Define the term 'stocks'.
2. What is "Beurre Manie"?
3. Name any four appetizer.
4. Brief on "Consomme"
5. Name four equipments used in Bakery section.
6. Define the term refined flour and mention its uses.
7. Write the uses of sugar in Bread production.

8. Define the term "Fermentation".
9. Brief on "Short crust pastry".
10. Name four dishes of puff pastry.

PART B — (5 × 5 = 25 marks)

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

11. (a) Write the recipe for (1 litre) Fishstock and two examples of dishes.
Or
(b) What is Sauce? Write the recipe of Brown Sauce.
12. (a) Write in detail on "Cream of Mushroom soup" for four persons.
Or
(b) Explain the procedure to prepare consomme.
13. (a) Brief on "Shortenings" and mention its uses.
Or
(b) Write the role of yeast in production of bread.
14. (a) State the characteristics of good bread.
Or
(b) Write the recipe of "Danish Pastry".

15. (a) Elaborate the steps in preparation of "Choux pastry".

Or

- (b) Explain the faults and reason while preparation of pastries.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Explain in detail on "Mayonnaise sauce" and write the rectification of curdled Myonnaise sauce.
17. Match the following terms:

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| <ol style="list-style-type: none"> (a) Consomme Royal (b) Sweet Corn chicken soup (c) Egg shell, Egg white (d) Minestrone soup (e) Fish Colbert (f) Ideal storage temperature for egg | <ol style="list-style-type: none"> (i) Clarifying agent for consomme (ii) Grated parmesan cheese (iii) Savoury custard cubes (iv) Cream of Tomato soup (v) Thickened by corn flour (vi) Baking temperature for Breads |
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