

S.No. 1926

12UHM07

(For the candidates admitted from 2012 – 2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Fourth Semester

Hotel Management and Catering Science

FOOD PRODUCTION AND PATISSERIE – IV

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. What is Belacan?
2. Write note on lemongrass.
3. What is Ravioli?
4. What is gazpacho?
5. Name four any Ingredients in world Marche.
6. What do you mean by Fusion Cuisine?



7. What is Bombe?
8. What do you mean by truffles?
9. Write note on Fondant Icing.
10. What is Souffles?

PART B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) List out the sauces used in Chinese cuisine.

Or

- (b) Write the recipe and preparation method for steamed coconut pudding (Kuintalan).

12. (a) Mention the characteristics and ingredients used any five in Italian cuisine.

Or

- (b) List out any five equipments used in Mexican cuisine.

13. (a) Give detailed account on Fusion Cuisine.

Or

- (b) Comment on any two preparation of world Marche food items.

14. (a) Write a recipe for Ice Cream and preparation method.

Or

- (b) Give a brief notes on types of chocolate.

15. (a) What is Royal Icing? Explain preparation method and recipe.

Or

- (b) Comment on any five equipments used in Icing.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Give a brief note on Thai Cuisine characteristics and any five equipments used.
17. Write about Spanish Cuisine characteristics and any five ingredients used.
18. Explain about Fusion Cuisine and their characteristics and ingredients used any five.
19. Give a brief notes on tempering chocolate and additive and preservative used in Ice cream.
20. Write notes on :
  - (a) Preparation method of Marizpan with recipe
  - (b) Types of Meringua.