

S.No. 2255

17UHM01

(For the candidates admitted from 2017-2018 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

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. Write two sources of fuel used in kitchen.
2. Write any two points of the kitchen hygiene.
3. Give two examples of streaming.
4. Write any two uses of fats and oils.
5. Define the term "Texture".
6. Write four basic parts of salad.
7. What is Roux?

8. Write the elements of sauce.

9. How will you select fish?

10. Write two methods for cooking eggs.

PART B — (5 × 5 = 25 marks)

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

11. (a) What are the aims and objectives of cooking?

Or

(b) What are the duties and responsibility of executive chef?

12. (a) What are raising agents? Brief with four examples.

Or

(b) What are the advantages and disadvantages of pressure cooking?

13. (a) List five cuts of vegetables.

Or

(b) Write the types of salad with examples.

14. (a) What are the points to be noted while preparing stocks?

Or

(b) Write the importance of sauces in food production.

15. (a) Write any five points in selection of factors shell fish.

Or

(b) Write the signs of good quality of chicken.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Explain the organization structure of the five star kitchen staff.

17. Write the general directions for reheating of food.

18. Describe on various salad dressing and its types.

19. Classify various types of soup with examples.

20. Explain the various cooking methods of fish and its cuts.