

FOOD PRODUCTION

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. What is an appetiser?
2. What is barbecue?
3. What do you mean by coagulation?
4. Define Mise-en-place.
5. What is the use of salamander?
6. Define the term “Gramish”.
7. What is blanching?
8. What are fillets?
9. Define Mise-en-place.

10. Mention the bread making techniques.

11. What is crustaceans?

12. What is soup?

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. Describe the effect of cooking on fats.

14. Explain about accelerated freeze drying.

15. Discuss about irradiation.

16. Give the basic rules for banking.

17. What is mayonnaise? Give its recipe.

18. What are salads? Discuss its types.

19. What are menu planning? How will you compile a menu?

20. Write the principles of pastry making.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Discuss about aims and objectives of cooking.

22. Define portion control. Discuss its importance in cooking.

23. Give the classification of soups. Explain each.

24. Discuss about various forms of using eggs in food preparation.

25. Write an essay on French classical menu.

26. Discuss various techniques of subdivision and fractionalisation of food.

27. Who is chef de cuisine? Enlist his duties and responsibilities.

FOOD AND BEVERAGE SERVICE

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. Define the term “Hotel”.
2. Give example for “welfare catering”.
3. What do you mean by single point service?
4. Who is chef de rang?
5. What is fermentation?
6. Give examples for “Entree”.
7. Define Mise-en-place.
8. What is French service?
9. Give examples for fortified wines.

10. What are cocktails?

11. What is stewing?

12. Explain the term viticulture.

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. Describe about industrial catering.

14. Who is "Maitre d' hotel"? Mention his responsibilities.

15. Give an account on Gueridon trolley.

16. Describe the cover setting of English Breakfast.

17. Define the term Alcohol. Explain about distillation.

18. Write a note on vodka.

19. What is Banquet? Discuss various types of banquet table layouts.

20. What are stocks? Discuss about the basic stocks.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Discuss about different types of restaurants.

22. Describe the French classical menu.

23. Enlist and explain various types of services.

24. Give the classification of wine.

25. Explain the process of making beer.

26. Discuss about the non-alcoholic beverages.

27. Analyse the classification of soups.

