

FOOD PRODUCTION

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Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. What do you mean by Gastronomy?
2. What is Barbecue?
3. Define the term seasoning.
4. Define Mise - en- place.
5. Explain Szechwan style.
6. What is marinating?
7. What do you mean by Flaky texture?
8. Who is Sous Chef?
9. What do you mean by carte de jour?
10. What are fillets?

11. Give the techniques of bread making.
12. Define caramelization.

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. Describe the effect of cooking on protein.
14. Enumerate the factors that affect microwave cooking.
15. What is cold sauce? Explain.
16. How to select fish?
17. Discuss the role of yeast in cooking.
18. Mention and explain any two dishes of kerala.
19. What is steaming? Write the basic rules for it.
20. Give an account on Mexican cooking.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Discuss the importance of portion control.
22. Explain the different methods of combining and mixing in food preparation.

23. Describe the role of egg in cooking.
  24. Write an essay on French classical menu.
  25. Give the classification of soup.
  26. Explain the types of sponge and Describe the production of sponge cake.
  27. Who is Sous Chef? Trace his duties and responsibilities.
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FOOD AND BEVERAGE SERVICE

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Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. What is Ala carte?
2. What is "off premises" catering?
3. Give examples for "Entree".
4. What is KOT?
5. Define fermentation.
6. What is Galatine?
7. What is Roux?
8. Define vintage period.
9. Give examples for Table Wines.
10. Define Mise – en – place.
11. What is stewing?
12. Who is chef de rang?

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. Discuss about Welfare catering.
14. Describe the duties and responsibilities of waiter.
15. Give an account on Dispense bar.
16. What is the purpose of Gneridon Trolley.
17. What is Cognac? Expalin.
18. Analyse the role of a sauce.
19. Describe about English Breakfast.
20. What is Banquet? Discuss various types of Banquet Table layouts.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. What are the various types of restaurants.
22. Describe the basic Etiquette for Restaurant staff.
23. Enlist and explain various types of services.

24. Discuss the preparation process of sparkling wines.
  25. Explain the process of making beer.
  26. Give the classification of soup with examples.
  27. Analyse the various outlets of F and B service.
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