

FOOD PRODUCTION

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. Define cookery.
2. What is Tempering?
3. Mention the types of commercial yeast.
4. Give 4 examples for thickening and binding agents.
5. What do you mean by Mirepoix?
6. Define Caramelization.
7. Define Blanching.
8. What is Poaching?
9. What do you mean by “plat du jour”?
10. What is consomme?

11. Define Portion Control.
12. Mention the ingredients of puff pastry.

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. List the aims and objectives of cooking.
14. Write an account on Microwave cooking.
15. Give the importance of Spices and Herbs.
16. Define baking and discuss its basic rules.
17. Give a note on salad dressings.
18. How to select fish?
19. Discuss the various methods of cooking Eggs.
20. Write the principles of pastry making.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Write an essay on "Texture".
22. Define Frying. Discuss its basic rules and its types.

23. Trace the special points for preparing and serving soups.
 24. Describe the role of egg in cookery.
 25. Analyse the points to be considered while planning a menu.
 26. Discuss about organisation chart of medium Kitchen.
 27. Bring out the characteristics of international cuisines.
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FOOD AND BEVERAGE SERVICE

Time : Three hours**Maximum : 100 marks****PART A — (10 × 2 = 20 marks)****Answer any TEN questions.**

1. What is “off premises” catering?
2. What do you mean by single point service?
3. Who is débarrasseur?
4. What is sideboard?
5. Define fermentation.
6. What is Galantine?
7. Define viticulture.
8. What are Aromatised wines?
9. Give examples for table wines.
10. What are mockails?
11. What is Ale?
12. What is a sauce?

