

S.No. 5559

16 SCCHM 1

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022

Part III – Hotel Management – Major

BASICS OF FOOD PRODUCTION – I

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Define the term "Cooking".
2. What is flavouring?
3. What is Cereals?
4. Give examples for Pulses.
5. Give examples for Mixing of Foods.
6. Define the term "Poultry".
7. Name any Four Cuisines of the World.
8. What is Marinating?

9. Define the term "Personal Hygiene"

10. What is a Palette Knife?

PART B — (5 × 5 = 25)

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

11. (a) Draw the Kitchen Organizational Chart of Large Hotels.

Or

(b) Write the Sweetners used in Food Industry.

12. (a) List out the Raw materials used in Food Production.

Or

(b) Write the importance of Dairy Products in Food Production.

13. (a) Write the main Aims and Objectives of Cooking.

Or

(b) State the common ingredients and flavours of Indian Cuisine.

14. (a) Write the various types of cooking methods.

Or

(b) Write the character of fresh egg and their uses.

15. (a) List down the safety precautions in the Kitchen.

Or

(b) Write the types of menu used in Hotel Industry.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Write an essay on Cooking is an Arts and Science.
17. Explain the most important characteristics of Raw materials.
18. Describe the vegetable cutting techniques in food production.
19. Discuss the various methods of food processing and preservation.
20. Comment : Portion Control Importance during food service operations in commercial kitchen.