

S.No. 5551

RCCSHM 4

(For candidates admitted from 2008-2015 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III — Hotel Management and Catering
Science — Major

FOOD PRODUCTION – II

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. What is Horsd'oeuvre Froid?
2. How is meat based salad made?
3. What is chlorophyll?
4. What is leeks and brussel sprouts?
5. Define farinaceous Products.
6. What is butchery section?
7. What is garnishing?

8. What is poaching? how it is done?

9. What is Gammon?

10. What is accompaniment?

PART B — (5 × 5 = 25)

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

11. (a) Bring out the meaning for following terms:
(i) french salad (ii) soufflé (iii) Canape
(iv) Concasse (v) Flute.

Or

(b) Write the importance of personal hygiene in kitchen.

12. (a) Discuss about the storage methods of pulses.

Or

(b) Explain the processed milk products with examples.

13. (a) Draw the structure of egg and explain its composition.

Or

(b) Discuss the methods of cooking vegetables like asparagus, artichoke.

14. (a) Discuss about the methods of cleaning and preparation of fish

Or

(b) Explain in brief about the preparation methods of eggs

15. (a) Explain the slaughtering techniques of lamb and pork.

Or

(b) Explain the constituents of Garnish.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Enumerate about compound salad and its four groups.

17. Elaborate on popular consommé' with 10 garnishes

18. Narrate about the Basic cuts of fishes and its uses in production.

19. Explain about the popular types of pasta with structures.

20. Discuss the preservation methods of meat.