F 7683 (Pages : 2) Reg. No.....

Name.....

B.VOC. DEGREE EXAMINATION, JANUARY 2021

Third Semester

TH 3ST 20—FOOD PRODUCTION

(B.Voc. Tourism and Hospitality/B.Voc. Tourism and Hospitality Management)

[2014 Scheme]

Time : Three Hours Maximum : 80 Marks

Section A (Very Short Answer Questions)

Answer **all** *questions in one* **or** *two sentences each.*
Each question carries 1 *mark.*

1. What is meant by food preparation ?
2. What is Bourgeoise cuisine ?
3. Define Roast cook.
4. What is staying power ?
5. What is steels ?
6. State the meaning of Rechauffe.
7. Define Cellulose.
8. How chicken stock to be prepared ?
9. Define Sauces.
10. Give the uses of croutons.

(10 × 1 = 10 marks)

Section B (Short Answer Questions)

Answer any **eight** *questions in not more than* 50 *words each.*
Each question carries 2 *marks.*

11. What is the purpose of kitchen organisation ?
12. Write short note on Cooks and Assistants.
13. What kind of attitudes should possess in the kitchen ?
14. Name any two small tools.
15. What are measuring equipments ?
16. What is straining ?

Turn over

17. Who is called as saucier ?
18. List out any two grinding equipments.
19. What is Glace viande ?
20. Define Beurre Maine.
21. Name any two international soups.
22. Bring out any four tree and stone fruits.

(8 × 2 = 16 marks)

Section C (Short Essays/Problems)

Answer any **six** *questions in not more than* 100 *words each.*
Each question carries 4 *marks.*

23. Discuss the responsibilities of Executive Chef.
24. Illustrate the supervisory skills of a successful chef.
25. List the Do's for personal Hygiene.
26. Describe the classification of kitchen equipments.
27. Write a short note on foundation for stocks.
28. What is Mirepoix ?
29. Give the meaning of purees.
30. Which are commonly used vegetables in India ?
31. Explain in detail the effect of cooking.

(6 × 4 = 24 marks)

Section D (Long Essays)

Answer any **two** *questions in not more than* 400 *words each.*
Each question carries 15 *marks.*

32. Narrate the guidelines for using disposable gloves.
33. Describe the safety procedure in handling equipment.
34. How will you classify vegetables ?
35. Illustrate the various methods of cooking.

(2 × 15 = 30 marks)