

**MAHATMA GANDHI UNIVERSITY, KOTTAYAM.**  
**BACHELOR OF SCIENCE IN CULINARY ARTS & CATERING TECHNOLOGY**  
**MODEL QUESTION PAPER -SEMESTER - II**  
**FOUNDATION IN FOOD PRODUCTION METHODOLOGY-II**

Time: 3 hrs

Total Marks: 80

**SECTION-A**

**I. Write Short Answer (Answer any Ten of the following). 10x2= 20**

1. What is bacon?
2. What are the safety precautions to be followed while handling knife?
3. Explain offal's?
4. Explain acidulated cream?
5. What is albumen?
6. Explain rigor mortis?
7. What is clotted Cream?
8. Give 5 salad dressing with ingredients.
9. What is homogenization?
10. Define mirepoix?
11. Define dressing?
12. Name any four meat based salad with dressing?

**SECTION-B**

**II. Write Paragraph answer (Answer any six of the following). 6x5=30**

13. Write in detail about cuts of lamb.
14. Explain about the types of flour.
15. What is court bouillon? What are the ingredients used and mode of preparation of 1 liter?
16. Write any 8 cuts of fish with diagram?
17. Brief about the types of cheese?
18. Write in detail about sausages and its types?
19. Explain rice and its types and usage?
20. Brief about the standard cuts of vegetables.
21. Explain the various forms of using eggs in food preparation?

**SECTION-C**

**III. Write Long Essay (Answer any Two of the following) 2x15=30**

22. Briefly explain about the cuts of beef and average weight of joints with diagram?
23. Describe about the classification of fish and qualities of a good fish?
24. Explain milk with processing and types with nutritive value.
25. Write about Classification & uses of Cereals and Pulses.

**MODEL QUESTION PAPER -SEMESTER - II**  
**FOUNDATION IN FOOD & BEVERAGE SERVICE METHODOLOGY – II**

Time: 3 hrs

Total Marks: 80

Subject Code - CU1CRT06

**SECTION-A**

**Write Short Answer (Answer any TEN of the following)**

**10X2=20**

1. Sorbet?
2. Roti?
3. Door knob Menu?
4. Humidor?
5. C T C?
6. Electronics cash register?
7. What is Game? Write examples
8. What are the accompaniments of Smoked Salmon?
9. Caviar?
10. Cover?
11. Fromage?
12. Write Four International Cigarette Brand Names

**SECTION B**

**Short Essay (Answer any SIX questions)**

**6X5=30**

13. Explain about the job responsibilities of Room service Manager?
14. What are the various parts of Cigar? Give Four international brand Names
15. Explain different types Non Alcoholic Beverages?
16. What are the functions of F&B control system?
17. Draw room service organizational chart and explain briefly?
18. Explain the different methods of settling Bill?
19. Explain about the service procedure of Cigar?
20. Write a short note on Hors d'oeuvres
21. What are the duties and responsibilities of Room service order taker?

**SECTION C**

**Long Essay (Answer any TWO questions)**

**2X15=30**

22. What is room service? Give its function in Detail
23. What is K O T, What are the different types of K O T?
24. Prepare a room service Menu Card with proper accompaniments
25. Explain French Classical Menu with Examples

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