



QP CODE: 24019243



24019243

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE  
EXAMINATIONS, MAY 2024**

**Second Semester**

B.Sc Hotel Management and Culinary Arts

**Core Course - CU2CRT05 - FOUNDATION IN FOOD PRODUCTION METHODOLOGY  
- II**

2017 ADMISSION ONWARDS

7E6904BC

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Explain the action of heat on carbohydrates present in vegetables.
2. Explain Colouring pigments.
3. Explain tossed salad.
4. Name any four nuts commonly used in the kitchen.
5. List any 4 effects of heat on milk.
6. Write the hindi names for Kidney beans ,Chickpeas,Black gram and Bengal gram.
7. What is Patna rice?
8. Explain the usage of sirloin cut of beef.
9. Name any 4 cooking methods applicable for various lamb cuts.
10. List the selection points of pork.
11. List the various moist heat cooking methods of fish.
12. List the classification of fin fish.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Explain the nutritive value of fruits.
14. Explain above the ground vegetables.
15. List down any 5 types of cream with the fat content.
16. List down the steps of cheese production.
17. Differentiate between strong flour and weak flour.
18. Explain rigor mortis.
19. Write short notes on sausages.
20. Explain the dry heat cooking methods of egg.
21. List the various cuts of fish.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the uses of fruits in cookery. Discuss the selection and storage points of fruits.
23. Explain the processing steps of butter.
24. Draw a neat diagram of cuts of poultry and explain the selection points of poultry.
25. Explain in detail the selection points of Fin fish and shell fish.

(2×15=30)

