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Register Number:

Name of the Candidate:

B.Sc. DEGREE EXAMINATION, May 2015

(HOTEL MANAGEMENT AND TOURISM)

(FIRST YEAR)

(PART-III)

140: FOOD PRODUCTION AND PATISSERIE

Time: Three hours

Maximum: 75 marks

Answer any FIVE questions

(5×15=75)

1. Draw the organizational chart of a 3 star hotel and give the duties of chef grade manager.
2. Give in detail the classification of raw material and give their usage.
3. Give the different methods of cooking with examples.
4. Draw the cuts of chicken and explain the selection features.
5. Define soup and give the classification of soup.
6. What is pigment and give the reaction of pigments to acid, alkali and metals.
7. Give the role of ingredient's in bread making.
8. Write short notes on :
 - a) Bread fault
 - Cake fault
9. Explain and list down the mother sauces and give the recipe for one litre of espagnole sauce.
10. List down the precautionary measures to be considered in preparing stock.
