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BHSHSCN 201

**II Semester B.Sc. (Hospitality Science) Degree
Examination, September 2022
F AND B PRODUCTION – II
(DSCC)
(NEP 2020) (2021-22 Batch Onwards)**

Time : 2 Hours

Max. Marks : 60

PART – A

I. Attempt **any five** of the following :

(5×2=10)

- 1) Braising
- 2) Crustaceans
- 3) Gluten
- 4) Farfalle
- 5) Sous-vide
- 6) Fumet
- 7) Sunny side up
- 8) Bran.

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PART – B

II. Attempt **any four** of the following :

(4×5=20)

- 1) Write the factors to be considered while selecting the fish.
- 2) Explain the cooking process of pasta.
- 3) Explain the different components of an egg.
- 4) Explain any three modern cooking methods.
- 5) Classify the shellfish with examples.
- 6) Explain the difference between poaching and simmering.
- 7) What are the different methods of cooking egg ?
- 8) Differentiate between court bouillon and fumet.

P.T.O.



PART – C

- III. Attempt **any three** of the following : **(3×10=30)**
- 1) A) Explain the processing of wheat in detail. **7**
 - B) Explain the different types of flour. **3**
 - 2) Write a short note on :
 - A) Rechauffe cooking. **5**
 - B) Convenience cooking. **5**
 - 3) Draw and explain any ten varieties of Pasta. **10**
 - 4) Explain the cooking techniques of fish in detail. **10**
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