

Reg No.: \_\_\_\_\_

Name: \_\_\_\_\_

**APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY**

First Semester BHMCT Degree Regular and Supplementary Examination December 2022

**Course Code: FPT101****Course Name: FOUNDATION COURSE IN FOOD PRODUCTION-I**

Max. Marks: 100

Duration: 3 Hours

**PART A***Answer all questions, each carry 1 marks.*

Marks

- |    |  |     |
|----|--|-----|
| 1  | Name the standard cut of vegetable which is characterised by cutting into half centimetre dices. | (1) |
| 2  | Vincent sauce is a derivative sauce of.....  | (1) |
| 3  | .....is an un passed soup made with beetroot and is duck flavoured originated from Russia.       | (1) |
| 4  | The French term re-chauffe indicates.....  | (1) |
| 5  | What is the term given for onion studded with Clove and bay leaf?                                | (1) |
| 6  | Gazpacho soup originated from.....   | (1) |
| 7  | A transparent savoury jelly, generally made of seasoned meat stock is called.....                | (1) |
| 8  | Small dices of fried bread used for garnishing the soup.   | (1) |
| 9  | Cheddar cheese originated from.....  | (1) |
| 10 | Ice berg is one of the varieties of .....  | (1) |

**PART B***Answer all questions, each carry 2 marks.*

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|----|--|-----|
| 11 | What do you mean by the term 'liaison'?      | (2) |
| 12 | What is caramelization?                      | (2) |
| 13 | List down the derivative sauces of Bechamel. | (2) |
| 14 | What is chalaza?                             | (2) |
| 15 | What do you mean by knock back?              | (2) |
| 16 | What is Beurre Manie?                        | (2) |
| 17 | Define Emulsification.                       | (2) |
| 18 | What is docking?                             | (2) |

- 19 What is creaming? (2)  
20 Give remedial actions for curdling mayonnaise. (2)

**PART C**

*Answer any four questions, each carry 5 marks.*

- 21 Explain the attitudes and behaviour expected from a kitchen staff. (5)  
22 What are the aims and objectives of cooking? (5)  
23 Write the importance of personal hygiene in a kitchen. (5)  
24 Explain any five standard cuts of vegetable. (5)  
25 Give the recipe for 1 litre béchamel sauce. (5)  
26 What is a roux? Discuss the various types of roux. (5)  
27 What are the uses of fruits in cookery? (5)  
28 Explain at least five egg preparations. (5)

**PART D**

*Answer any three questions, each carry 10 marks.*

- 29 With the help of a labelled diagram, explain the structure and composition of egg. (10)  
30 Explain the different methods of cooking. (10)  
31 Describe about the culinary history in detail. (10)  
32 What are pigments? Explain the different types of pigments. (10)  
33 Define stock. Classify the stocks and give the recipe for 1 litre brown stock. (10)  
34 Discuss the various techniques used in pre-preparations. (10)

*Answer the questions, each carry 10 marks.*

- 35 Draw the modern staffing in the food production department of a large hotel. (10)  
36 Classify salads and discuss the various components of a salad. (10)

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