



Mavin

Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)
Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B
Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – June/July 2021
II Semester

Class : I UG
Major : Food Service Management and Dietetics

Time : 3 Hours
Max. Marks : 100

18BFDC05 Basics of Food Production

Part A

10 x 1 = 10

Choose the Correct Answer

- _____ is the origin of the word menu.
a. Greek b. Italy c. French d. London
- Luncheon menu is a _____ type of menu.
a. selective b. cyclic c. static d. dessert
- _____ is also called a stove top.
a. Range b. Hot plate c. Bain – Marie d. Tilting
- _____ cuts are used for making fish fingers.
a. Julienne b. Batonnet c. Brunoise d. Dice
- Cutlet is an example of _____ method of cooking.
a. frying b. stewing c. baking d. braising
- _____ method of cooking involves minimum amount of liquid below the boiling point.
a. Steaming b. Stewing c. Poaching d. Simmering
- Bones, mirepoix, herbs and spices are the basic ingredients for preparing
a. sauce b. gravies c. stocks d. stews
- _____ gravy used mainly for enriching vegetable gravy.
a. Yellow b. White c. Green d. Brown
- _____ is a traditional fermented sweet product used in South Indian Cuisine.
a. Kesari b. Halwa c. Ladoo d. Athirasam
- Combination of different traditional culinary cuisines is called
a. Indian b. Italian c. Fuschion d. French

Part B

5 x 6 = 30

Answer ALL questions

Each answer should not exceed 400 words or two pages

- 11.a. What is menu planning? Explain the factors influencing the menu planning.
(or)
- 11.b. Discuss how do create an effective menu.
- 12.a. Explain any five equipments used in food production.
(or)
- 12.b. Describe Marinating and its uses.
- 13.a. Identify the importance of principles of cooking.
(or)
- 13.b. Discuss the methods of cooking by using Medium of fat.
- 14.a. Mention the uses of varieties of two basic stocks.
(or)
- 14.b. Write on popular salad dressings.
- 15.a. Explain the various culinary terms with suitable examples.
(or)
- 15.b. Outline the characteristics of french cuisine.

Part C

5 x 12 = 60

Answer ALL questions

Each answer should not exceed 800 words or four pages

- 16.a. Elaborate the types of menu.
(or)
- 16.b. Mention the details about the construction of menu.
- 17.a. State about the different types of classical knife cuts.
(or)
- 17.b. Enumerate about the fuel conservation techniques.
- 18.a. Give details about moist heat methods.
(or)
- 18.b. Enunciate the different dry heat methods.
- 19.a. Justify the importance of sauces and the basic ingredients used in it.
(or)
- 19.b. Describe the types of gravies in Indian cookery.
- 20.a. Explain any three international cuisines.
(or)
- 20.b. Distinguish North Indian and South Indian Cuisines and write on the basic ingredients.
