

QP CODE: 24900142



Reg No:.....

Name:.....

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
FIRST SEMESTER MGU-UGP (HONOURS) REGULAR
EXAMINATION NOVEMBER 2024

First Semester

**Discipline Specific Core Course - MG1DSCHMC100 - INTRODUCTION TO
HOSPITALITY OPERATIONS I (FOOD & BEVERAGE)**

(2024 ADMISSION ONWARDS)

Duration: 1.5 Hours

Maximum Marks: 50

**Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Interest (I),
Appreciation (Ap), and Skill (S)**

*Students should attempt atleast one question from each course outcome to enhance their overall
outcome attainability.*

[Learning Domain][CO No(s)]

Part A

Short Answer Questions

Answer any 10 questions

Each question carries 2 marks

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|---|--|-----|-----|
| 1 | What are the major departments in a hotel? | [U] | [1] |
| 2 | Explain AP? | [K] | [1] |
| 3 | Write any 6 nuts used for cooking? | [U] | [1] |
| 4 | Expand DCDP ? | [U] | [2] |
| 5 | Which kitchen position called as a station head? | [K] | [2] |
| 6 | French team of Grilled Chef? | [U] | [2] |
| 7 | Expand FIFO? | [K] | [3] |
| 8 | What is mashing? | [U] | [4] |

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|----|--|-----|-----|
| 9 | How would you define suggestive selling? | [U] | [4] |
| 10 | What is the temperature of Cold storage? | [K] | [3] |
| 11 | Why a safety shoes is important in the kitchen? | [K] | [2] |
| 12 | Write any 2 Duties and responsibilities of a commis chef? | [K] | [2] |
| 13 | What is mirepoix? | [U] | [4] |
| 14 | Write any two Derivatives of bechamel sauce? | [U] | [4] |
| 15 | Why is coordination between the kitchen and housekeeping department necessary? | [U] | [3] |

(10 × 2 = 20)

Part B

Short Essay Type Questions
Answer any 4 questions
Each question carries 5 marks

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|----|---|-----|-----|
| 16 | Explain about levels and skills of experience needed for food production industry? | [U] | [2] |
| 17 | Discuss about Chef Carme and Chef Escoffier's contribution to the world cuisine? | [K] | [1] |
| 18 | Write a short essay about attitude and behavior in the kitchen? | [K] | [3] |
| 19 | Write a short essay about kitchen equipment used in a kitchen? | [U] | [4] |
| 20 | Describe the role of an organizational chart in the structure of an F&B department. | [U] | [2] |
| 21 | Write any 10 vegetable cutting names? | [K] | [4] |

(4 × 5 = 20)

Part C

Long Essay Type Questions
Answer any 01 question
Each question carries 10 marks

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|----|--|-----|-----|
| 22 | What is pre preparation? What are the techniques used for pre preparation? | [U] | [4] |
| 23 | Write a short essay about history and growth of hospitality industry? | [K] | [3] |
| 24 | Career opportunities in Catering Industry | [U] | [2] |

(1 × 10 = 10)

END OF THE QUESTION PAPER
