



QP CODE: 23104638



23104638

Reg No :

Name :

**B.Sc.DEGREE (CBCS) REGULAR/IMPROVEMENT/REAPPEARANCE
EXAMINATIONS, FEBRUARY 2023**

First Semester

B.Sc Culinary Arts and Catering Technology (2017 - 2019 Admissions)

B.Sc Hotel Management and Culinary Arts (2020 Admission Onwards)

Core Course - CU1CRT01 - FOUNDATION IN FOOD PRODUCTION

METHODOLOGY - 1

2017 Admission Onwards

FA4E9E75

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Differentiate between slicer and boning knife.
2. List the hazards associated with equipment and utensils.
3. Explain the importance of personal hygiene in the kitchen.
4. List the salient features of Haute Cuisine.
5. Write the English terms for A) Machhi B) Haldi C) Elaichi D) Nariel
6. List down any 5 nuts used in the kitchen.
7. Explain how the kitchen coordinates with Finance department?
8. Give an example for chemical change that happens while cooking.
9. Define Smoking point.
10. Define mother sauces.
11. Define consommé.
12. Give any two examples for thickening agents used in soups.

(10×2=20)

Part B

*Answer any **six** questions.*





Each question carries 5 marks.

13. Explain the behaviour qualities of a kitchen personnel.
14. Explain the importance of protective clothing in the kitchen.
15. Write short note on origin of modern cookery.
16. Draw the classical kitchen brigade for small hotel.
17. Draw a layout of a kitchen and explain the duties of commis III.
18. List any ten duties and responsibilities of Executive Chef.
19. List and explain any five pre- preparation methods.
20. Explain the various heat transfer methods in cooking.
21. Define stock and list down the general preparation steps.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Classify Kitchen Equipment according to the size and mode of operation. Explain in detail the care and safety measures that has to be followed while handling an equipment.
23. Explain the duties and responsibilities of A) Sous Chef B) Chef de Partie C) Commis
24. Explain the aims and objectives of cooking food.
25. Briefly explain the points to keep in mind while making a good sauce.

(2×15=30)

