

CP-9534

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

First Semester

Culinary Arts and Chef Management

NUTRITION AND DIETICS

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define digestion.
2. What are the sources of carbohydrates?
3. What is caramelization?
4. Write short notes on digestion and metabolism of proteins.
5. Define Hydrogenation.
6. Write the different types of vitamins.
7. Abrivate WHO.
8. Write about :
 - (a) Obesity
 - (b) Over weight.
9. What is diet?
10. Write short notes on Eating disorders.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) What are the factors affecting the food selection and food habits?

Or

- (b) Write about nutrition and nutrients.

12. (a) Composition and classification of protein.

Or

- (b) Write about lipoproteins cholesterol and trans-fats.

13. (a) Explain the various types of vitamins in detail.

Or

- (b) What are the various sources and functions of mineral?

14. (a) Brief about components of a food guide pyramid.

Or

- (b) Explain the role of WHO.

15. (a) Write about balanced diet.

Or

- (b) Classify Minerals.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Explain the effects of cooking carbohydrates.

Or

- (b) Explain the functions of vitamin and the causes of deficiency of vitamins.

17. (a) Write short notes about excess protein.

Or

(b) Explain the importance of balanced diet.

18. (a) Write about weight management.

Or

(b) Write about Lipids.

CP-9535

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

First Semester

Culinary Arts and Chef Management

BASIC CULINARY ARTS

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define cooking.
2. List out the principles of HACCP.
3. What are the aims of objectives of cooking?
4. What is LIFO and FIFO?
5. Write the uses of thermometers.
6. List out the various sections in kitchen.
7. What is meant by perishable goods?
8. Define stock.
9. What is “texture of food”?
10. What is meant by foundation liquid?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write about the personal and equipment hygiene to be followed in hotel kitchen.

Or

- (b) Write about the effects of cooking on various nutrients.

12. (a) Draw the structure of egg and write its uses.

Or

- (b) Briefly explain about the cuts of vegetables.

13. (a) Explain “mise-en-place”.

Or

- (b) Explain “mise-en-scene”.

14. (a) Write down the advantage and disadvantages of shortenings.

Or

- (b) What is sugar? What are the types of sugar.

15. (a) Explain the steps in HACCP.

Or

- (b) Write down the recipe for the preparation of Mayonnaise sauce.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write in detail about the various methods of cooking.

Or

- (b) Explain the effect of heat on carbohydrates and vitamins.

17. (a) Draw and explain an organisation chart of a large kitchen.

Or

- (b) Explain the duties and responsibilities of an executive chef.

18. (a) Define sauce and write the 6 mother sauce with 3 derivatives of each.

Or

- (b) Classify soups with a neat layout and give two examples for each type.

CP-9536

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

First Semester

Culinary Arts and Chef Management

BAKERY AND PASTRY ARTS

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define : Bakery and Confectionery.
2. What is yeast.
3. Write any two chemical leavening agent.
4. What is Batter?
5. Write the meaning of crust.
6. What is Dough?
7. What is GSM?
8. What is Kneading?
9. What is Volau vent?
10. What is Marzipan?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the historical Background of bakery.

Or

- (b) Write the Basic Baking Principals.

12. (a) Explain Flour.

Or

- (b) Explain : Fats.

13. (a) Draw the structure of Wheat.

Or

- (b) Write the selection points of Egg.

14. (a) Write the Study Bread Facults.

Or

- (b) Write the recipe of short crust pastry.

15. (a) Explain leavening agent.

Or

- (b) Write the different between Biscuits and Cookies.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain Bread Making Method.

Or

(b) Explain Pastry.

17. (a) Explain Cake Making method.

Or

(b) Brief following :

(i) Custard

(ii) Pudding

(iii) Mousse

(iv) Souffles.

18. (a) Write the baking and faults in baking.

Or

(b) Write the recipe of following :

(i) Jam Tart

(ii) Orange muffines.

CP-9537

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

First Year

Culinary Arts and Chef Management

NUTRITION AND DIETICS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define nutrition.
2. What is meant by absorption?
3. Define metabolism.
4. What are fibres?
5. Define RDA.
6. What is coagulation?
7. What is rancidity?
8. What are lipids?
9. Give examples for water soluble vitamins.
10. What are minerals?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on nutrients.

Or

(b) Classify types of food.

12. (a) Write short notes on Gelatinization.

Or

(b) Write about the effect of cooking on carbohydrates.

13. (a) Write short notes on coagulation.

Or

(b) Write down the food sources of proteins.

14. (a) Write short notes on fats.

Or

(b) Classify lipids.

15. (a) Write short notes on minerals.

Or

(b) What is balanced diet?

Part C $(3 \times 10 = 30)$ Answer **all** questions.

16. (a) Explain in detail about labelling of food and its importance.

Or

- (b) Classify carbohydrates and write their importance.

17. (a) Explain different food groups in detail.

Or

- (b) Explain about various diseases caused by fats.

18. (a) Explain and classify vitamins in detail.

Or

- (b) What is food guide pyramid? Explain its importance.
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CP-9538

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

First Year

Culinary Arts and Chef Management

INTERNATIONAL FOOD SAFETY (HACCP)

(2016 Onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. What is sanitation?
2. What are physical hazards?
3. What is holding?
4. What is reheating?
5. What is a layout?
6. Give examples of cleaning agents.
7. Expand HACCP.
8. What are walk ins?
9. Define adulterant.
10. What is a hazard?

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Write short notes on food allergens.

Or

- (b) Write short notes on cross- contamination.

12. (a) What are the points to be kept in mind while purchasing food items?

Or

- (b) Write short notes on rejecting shipments.

13. (a) Write short notes on thawing food.

Or

- (b) Write short notes on time temperature principle.

14. (a) Write short notes on Garbage disposal.

Or

- (b) How do you plan HACCP training?

15. (a) What is a cleaning program?

Or

- (b) Write short notes on Microbes.

Part C**(3 × 10 = 30)**Answer **all** the questions.

16. (a) Explain biological and chemical hazards in detail.

Or

- (b) Explain receiving guidelines in detail.

17. (a) Explain steps of HACCP in detail.

Or

(b) How food is handled safely?

18. (a) Explain how do you detect food adulteration.

Or

(b) Explain about different cleaning programs in detail.

CP-9539

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

First Year

Culinary Arts and Chef Management

BASIC CULINARY ARTS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define – Culinary.
2. What are perishables?
3. Define Mise-en-place.
4. What are objectives?
5. Give examples of combination cooking method.
6. What is meant by kitchen brigade?
7. What are raising agents?
8. What are Accompaniments?
9. Define – Menu.
10. What are left overs?

Part B**(5 × 5 = 25)**Answer **all** the questions.

11. (a) Write short notes on relation between arts and science.

Or

- (b) Write about the selection factors for vegetables.

12. (a) Write short notes on setting goals.

Or

- (b) Write short notes on Mise-en-place techniques in hot and cold kitchen.

13. (a) Write short notes on Dry heat cooking method.

Or

- (b) Write short notes on purchase function.

14. (a) Draw the structure of Egg and explain its parts.

Or

- (b) Write short notes on Cereals and Pulses.

15. (a) Write short notes on Rechauffe.

Or

- (b) Write short notes on food transport equipments.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Explain in detail about challenges in culinary industry.

Or

- (b) Explain Time Management in detail.

17. (a) Classify different types of cooking methods and explain in detail.

Or

- (b) Explain and classify classical kitchen brigade.

18. (a) Explain what is pasta and explain atleast ten types of pasta with shape.

Or

- (b) Explain menu planning in detail.
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CP-9540

Sub. Code

96516

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

First Year

Culinary Arts and Chef Management

BAKERY AND PASTRY ARTS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Raising agent.
2. What is a syrup?
3. What is a vegetable fat?
4. Write the composition of egg.
5. What is a dessert?
6. What is Yeast?
7. Define a Mousse.
8. What is an Icing?
9. Define Bakery.
10. What is a custard?

Part B**(5 × 5 = 25)**Answer **all** the questions.

11. (a) Write short notes on fundamentals of Baking.

Or

- (b) Write short notes on fats.

12. (a) Write short notes on bread faults.

Or

- (b) What are Dessert sauces? Give detail.

13. (a) Give recipe for fatless sponge.

Or

- (b) Write short notes on pastry faults.

14. (a) Write short notes on cake faults.

Or

- (b) Give recipe for Danish Pastry.

15. (a) What are Custards? Give examples.

Or

- (b) Give recipe for any one type of cookies.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Explain about various equipments used in Bakery.

Or

- (b) Explain various types of methods of preparing breads.

17. (a) Explain types of cake making in detail.

Or

(b) What are the various types of pastries? Explain in detail.

18. (a) Explain different types of Icings in detail.

Or

(b) Explain different styles of making cookies.

CP-9541

Sub. Code

96518

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018.

First Year

Culinary Arts and Chef Management

INDIAN CUISINE AND CULTURE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Cooking.
2. Who are Invaders?
3. What are Herbs?
4. Who is a tendering agent?
5. Define organic food.
6. What is food tattoos?
7. List out different types of salts.
8. What is Tandoor?
9. List out different types of colouring agents.
10. What is aromatic agents?

Part B

(5 × 5 = 25)

Answer **all** questions choosing either (a) or (b).

11. (a) Explain different types of Vinegar.

Or

- (b) List out and explain the basic techniques of Indian Cooking.

12. (a) What are gravies? List out some specialty regional gravies.

Or

- (b) List out some ethnic equipments used in different regional cuisine.

13. (a) Explain the Philosophy of Indian Cooking.

Or

- (b) List out and explain some tenderizing agents used in Indian Cooking.

14. (a) How will you prepare Sambar? Explain the cooking procedure.

Or

- (b) Explain the classification of Materials.

15. (a) Explain security theft prevention.

Or

- (b) How will you prepare Laddu? Explain its cooking procedure.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain different methods of Indian Cooking.

Or

- (b) Discuss Indian Cuisine and its culture.

17. (a) Draw the layout of kitchen department in Star Hotel.

Or

- (b) List out some regional cuisine of India and explain.

18. (a) Draw the organisation chart of kitchen department in Star Hospital.

Or

- (b) Discuss the origin and history of Indian Sweets.
