

C-0356

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, APRIL 2019

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 nutrition.
2. Explain absorption.
3. Source of carbohydrates.
4. Explain RDA.
5. Composition of protein.
6. Write about dietary fibers.
7. Define Emulification.
8. Importance of minerals.
9. Explain balanced diet.
10. Functions of vitamin.

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

11. (a) Functions of carbohydrate.

Or

(b) Explain process of digestion.

12. (a) Brief about classification and composition of carbohydrates.

Or

(b) Effects of cooking on carbohydrates.

13. (a) Difference between fat soluble and water soluble vitamin.

Or

(b) Write about deficiency and toxicity symptoms of vitamin.

14. (a) Principles of balanced diet.

Or

(b) Write about basic food groups.

15. (a) Steps of balanced diet.

Or

(b) Write about various Age groups of balanced diet.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about nutritive process and labeling.

Or

(b) Write about lipids.

17. (a) Classification and composition of protein.

Or

(b) Functions and sources of carbohydrates.

18. (a) Classification of minerals and functions.

Or

(b) Write about weight management.

C-0357

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, APRIL 2019

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. What is Cooking?
2. Expand HACCP.
3. What is a Microwave?
4. What is called pigments?
5. What is boiling?
6. What is meant by Danger zone?
7. Explain Non-Perishable goods.
8. Name any four international soups.
9. Define Braising.
10. What are learning agents?

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

11. (a) What are the aims and objectives of Cooking?

Or

- (b) Define Hygiene in kitchen. Explain personal kitchen Hygiene practices in detail.

12. (a) Explain the difference between perishable and non-perishable goods.

Or

- (b) Mention the hierarchy of kitchen staff in a medium hotel.

13. (a) Write down the duties and responsibilities of an Chef-De-Cuisine.

Or

- (b) What is Stock? Explain the preparation, storage and uses of stock.

14. (a) Draw and label the different cuts of Perk.

Or

- (b) Explain the different types of thickening agents used in Kitchen.

15. (a) Explain the effects of heat on protein.

Or

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

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the principles of HACCP in detail.

Or

- (b) What are the various methods of safety procedure in Handling kitchen equipments?

17. (a) Explain the classification of Fish and selection criteria with neat diagram of cuts.

Or

- (b) How sauces are classified and explain the types in detail?

18. (a) Explain the importance points to be hotel while preparing stock.

Or

- (b) Define the term :

- (i) Braising
- (ii) Stewing
- (iii) LIFO
- (iv) FSSAI
- (v) Le Bowlanger.

C-0358

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, APRIL 2019

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. What is Bakery?
2. What is Knock pack?
3. Define WAP.
4. What is Glutan?
5. Define : Cream.
6. Write any four small equipments in bakery.
7. What is cookies?
8. What is Dessert?
9. Write the use of bread improver.
10. What is fermentation?

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

11. (a) Write the history of Baking.

Or

(b) Draw the structure of Egg.

12. (a) Write the recipe of Danish Pastry.

Or

(b) Explain sweetening agents used in bakery.

13. (a) Write the basic creams and fillings used in Bakery.

Or

(b) Explain leavening agent.

14. (a) Write the recipe of Basics pie dough.

Or

(b) Write the cake failures (or) defects.

15. (a) Write the diffurts of cookies and biscuits.

Or

(b) Write the notes on following

(i) Monne

(ii) Sonffles.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the steps of Bread making.

Or

(b) Write the importance of Rasing Agent and Fats in Bakery Industry.

17. (a) Explain : Pastry.

Or

(b) Explain : Flour.

18. (a) Explain cookies.

Or

(b) Write the Recipe for following:

(i) Bread Pudding.

(ii) Lemon Curd tart.

(iii) Melting movements

(iv) Plain sponge cake.

C-0359

Sub. Code

96523

B.Sc. DEGREE EXAMINATION, APRIL 2019

Second Semester

Culinary Arts and Chef Management

FOOD SAFETY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Brief about cross contamination.
2. Write short notes on chemical hazards.
3. Guidelines for receiving.
4. Write about shipments.
5. Explain food safety.
6. Define reheating.
7. Write about Thawing.
8. Write about cleaning agents.
9. Explain about FSSA.
10. Explain garbage disposal.

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

11. (a) Difference between contamination and cross contamination.

Or

- (b) Write about Time temperature principles.

12. (a) Write about food preparation and storage equipments.

Or

- (b) What are factors affects cleaning program?

13. (a) Write about preventing cross-contamination.

Or

- (b) How to prepare food for cooking?

14. (a) Common terms of HACCP.

Or

- (b) HACCP training.

15. (a) Write notes on premises design and layout.

Or

- (b) Introduction about HACCP.

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

16. (a) Write about FSSA act and food additives.

Or

- (b) Micro biological analysis of food.

17. (a) Explain HACCP.

Or

(b) Write about food safety and service act.

18. (a) Brief about hazards.

Or

(b) Various concepts of food presentation.

C-0360

Sub. Code

96524

B.Sc. DEGREE EXAMINATION, APRIL 2019

Second Semester

Culinary Arts and Chef Management

CUISINES OF ASIA AND AMERICA

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **ALL** questions.

1. Name the ingredients of 5 spice powder?
2. What is galangal?
3. What is tang?
4. What is Chinese WOK?
5. Name the 4 cooking styles of Chinese cuisine?
6. What is Kimchi?
7. Name any 4 cooking techniques of vietnameze cooking?
8. What is Kape in Thai cuisine?
9. What insects are used in vietnam cuisine?
10. What is Sake?

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

11. (a) What are the special dishes made for festivals in Japan?

Or

- (b) What is the significance of Chinese Tea? Explain the health benefits?

12. (a) What is the speciality of cuisine? Explain with example?

Or

- (b) What are the main ingredients of south cuisine?

13. (a) What are fish based dishes made in Japan?

Or

- (b) What are the different types of production of Chinese noodles?

14. (a) What are the Chinese dessert? Enlist its simplicity with example.

Or

- (b) What is the speciality of Caribbean cuisine?

15. (a) What is the staple food of Iranian / Persian cuisine?

Or

- (b) What are the alcoholic beverage of Japan? Explain about SAKE?

Part C

(3 × 10 = 30)

Answer **ALL** questions.

16. (a) What are the 8 regional cuisine of Chinese
Illustrate with example?

Or

- (b) Format a 3 course menu with indent of a Japanese
cuisine for a formal function of 10 pan.

17. (a) What are the cooking method of Chinese cuisine?

Or

- (b) Format a Mexican Menu for a banquet party of 50
pan for dinner.

18. (a) What is the uniqueness of American cuisine? What
are the American fast food? Explain any 3 with
recipie?

Or

- (b) What are the different cooking method in Japanese
cuisine?

C-0361

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, APRIL 2019

First Year

Culinary Art and Chef Management

NUTRITION AND DIETICS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Nutrition?
2. Define Dietetics.
3. Define Vitamins.
4. Write down the another name of vitamin D.
5. Expand RDA.
6. Expand AMA.
7. List out any four vegetable names which as high protein.
8. Expand USDA.
9. What is AGMARK?
10. What is the difference between ISO and ISI standard codes?

Part B $(5 \times 5 = 25)$ Answer **all** questions.

11. (a) What are the symptoms of good nutrition?
- Or
- (b) What are the symptoms of poor nutrition?
12. (a) List out different types of nutrients presents in our body with approximate chemical composition.
- Or
- (b) Expand ICCU, USDA, ICDS, RDA and RDI.
13. (a) Define nutrition, nutrients and adrenal gland.
- Or
- (b) List out the functions of water.
14. (a) Explain the classification of macro nutrients.
- Or
- (b) Explain the term "LIPIDS".
15. (a) Explain the functions of Vitamins.
- Or
- (b) Briefly explain the cooking methods of proteins.

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

16. (a) Define menu planning and explain the factors affecting menu planning.
- Or
- (b) Explain the factors affecting BMR and list out the factors of BMR.

17. (a) Explain the difference between Fat soluble and Water soluble vitamins.

Or

- (b) Brief out the functions of minerals in Body functioning.

18. (a) Explain Balance diet and Weight management.

Or

- (b) Explain briefly about Micro nutrients.
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C-0362

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, APRIL 2019

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** questions.

1. Define first aid.
2. What is health check up?
3. Define HACCP.
4. What is non slip flooring?
5. What is sanitizing?
6. What is time management?
7. What is reheating?
8. Define Tawing.
9. Write the types of cutting board.
10. What is danger zone?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on biological hazards.

Or

(b) Explain sea food poisoning.

12. (a) What is food safety?

Or

(b) What is the principles of HACCP?

13. (a) Explain design and layout.

Or

(b) What is FSSA Act? Explain.

14. (a) Write about food Hygine.

Or

(b) Explain water management.

15. (a) What is work flow patron?

Or

(b) Explain Bacteria.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain food safety essentials.

Or

(b) Explain purchasing and receiving.

17. (a) Explain cleaning and sanitizing.

Or

(b) Explain food preservation.

18. (a) Explain food contamination.

Or

(b) Explain hazards.

C-0363

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, APRIL 2019

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. What is culinary arts?
2. Define MISE-EN-PLACE.
3. Who is father of cookery?
4. What is personal hygiene?
5. Write the types of frying.
6. What is Marination?
7. Define : Garnish.
8. What is Rechauffe?
9. Write any four Indian Herbs.
10. What is Organasing E mails?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Explain classical cuisine.
Or
(b) Write the history of cooking.
12. (a) Explain persiable and non-persiable.
Or
(b) Explain : Texture.
13. (a) Write the classification of Raw materials.
Or
(b) Write the selection points of Egg.
14. (a) Explain : Pasta.
Or
(b) Draw the structure of egg.
15. (a) Write the dutys of chef-de-parite.
Or
(b) Write the uses of left over foods.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain MISE-EN-PLACE.
Or
(b) Explain the classification of vegetables and fruits.

17. (a) Draw the kitchen organisation chart and write the any five dutys of chef-de-cuisine.

Or

- (b) What is menu planning?

18. (a) Draw the cuts of chicken.

Or

- (b) Explain : Meat cookery.
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C-0364

Sub. Code

96516

B.Sc. DEGREE EXAMINATION, APRIL 2019

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 : Baking.
2. What is knock pack?
3. What is yeast?
4. What is Bread Improver?
5. Define : Fermentation.
6. What is Glutan?
7. Define : Rubbing.
8. Define : Syraps.
9. What is cookies?
10. Define : short crust pastry.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain : Flour.

Or

(b) Write the basic principals of baking.

12. (a) Write the uses of fats in Bakery Industry.

Or

(b) Write the selection points of Egg.

13. (a) Write the differents between Biscuts and Cookies.

Or

(b) Write the recipe of melting movements.

14. (a) Write the dutys of bakery chef-de-partie.

Or

(b) Write the recipe of plain sponge cake.

15. (a) Explain : Leavening agent.

Or

(b) Explain : Cream.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain bread making methods.

Or

(b) Write the importance of Rasing Agents used in bakery.

17. (a) Write the bread faults and remedies.

Or

(b) Explain : Pastry.

18. (a) Write the recipe of following.

(i) Danish pastry

(ii) Egg puffs.

Or

(b) Write the steps of cake making methods.

C-0365

Sub. Code

96518

B.Sc. DEGREE EXAMINATION, APRIL 2019

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. What is spices?
2. What is meant by binding agents?
3. List out any ten equipments used in South Indian cuisine.
4. Name the states comes under East Indian cuisine.
5. List out the Pilgrims centre in North India.
6. Who are invaders?
7. What is organic food?
8. What is Ethnic cuisine?
9. Name any five desserts from Bengali cuisine.
10. Name any five types of South Indian Fish.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on Tenderizers.

Or

- (b) How does the foreign influence affects Indian culture.

12. (a) Explain about dun coding in detail.

Or

- (b) Write short notes on thickening agents.

13. (a) Explain in detail about Indian breads.

Or

- (b) Write short notes on punjabi cuisine.

14. (a) Write down the recipe for the preparation of Promali Roti?

Or

- (b) Write down the recipe for the preparation of Rasaglla?

15. (a) Write short notes on Tandoori cuisine.

Or

- (b) Explain the signature dishes from Goan cuisine.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about the foreign influence on Indian cooking.

Or

- (b) Explain various Indian greasier in detail.

17. (a) Explain the difference between Pulao and Briyani.

Or

(b) Explain about the fabrication and Installation of a Tandoori.

18. (a) Explain about the role of Mughals in Indian cuisine.

Or

(b) Explain purchasing process in detail.

C-0366

Sub. Code

96523

B.Sc. DEGREE EXAMINATION, APRIL 2019

Second Year

Culinary Art and Chef Management

FOOD COST AND INVENTORY MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define inventory.
2. Define labour cost.
3. What is bar stock?
4. What is purpose of storing and issuing in star hotel?
5. What are the types of control equivalent used in F & B service?
6. What is the term "QSR"?
7. What is "Staff meals"?
8. What is FIFO?
9. What is Fixed cost?
10. What is store requisition form?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is credit note? Explain its uses.

Or

(b) What is FIFO and LIFO explain its uses?

12. (a) What is position control? What are various techniques index by F and B service?

Or

(b) What is pilferage and ullages? Explain with an example.

13. (a) What is fast food? Briefly explain various fast food chain restaurants in South India.

Or

(b) What are the 4 P's of marketing, explain with examples?

14. (a) What are the factor which make newly opened restaurant fail, elucidate with an example/case scenario?

Or

(b) What is monthly inventory stock? Explain its uses.

15. (a) What is standard recipe, explain its importance in star hotels?

Or

(b) What is Beverage receiving? What are points required while receiving alcoholic beverages?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are various methods of purchasing?

Or

(b) Explain process of receiving in detail.

17. (a) Explain issuing of food ingredients in star hotel.

Or

(b) Explain the tools used in food cost control and receiving of beverages.

18. (a) Explain beverage control used in strong.

Or

(b) What is operating cost, explain in detail?

C-0367

Sub. Code

96524

B.Sc. DEGREE EXAMINATION, APRIL 2019

Second Semester

Culinary Arts and Chef Management

CUISINES OF ASIA AND AMERICA

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Culinary?
2. Define Cuisine.
3. Name any five cooking method.
4. Name any three Chinese festival.
5. Write any five Chinese dishes.
6. What are the special equipment used in Korean kitchen?
7. Define Japan Cuisine.
8. Name any five Japanese Snacks.
9. What are the tourist place of Thailand?
10. Define Chowder.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on Asian Cuisines.
Or
(b) Write about Leading chef of Asian Cuisines.
12. (a) Explain the flavour profile of China.
Or
(b) Write five course menu of Chinese cuisine.
13. (a) Write about Korean food items example – stater, main course, dessert.
Or
(b) Write short notes on Korean Cooking method.
14. (a) Explain the tea – ceremony of Japan.
Or
(b) Write about the historical influences of Japanese Cuisine.
15. (a) Write short notes on Vietnam Cuisine.
Or
(b) Write about barbeque foods with example.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the importance of Asian cuisine all over the world.
Or
(b) Write about training trends in cooking at Asia Cuisine.

17. (a) Explain the Chinese specialty restaurant theme.

Or

(b) What are the kitchen techniques of Japanese cuisine?

18. (a) Write about American Classical Cookery.

Or

(b) Write the details of Caribbean Cuisine, bean and bean products.

C-0368

Sub. Code

96525

B.Sc. DEGREE EXAMINATION, APRIL 2019

Second Year

Culinary Arts and Chef Management

GLOBAL CUISINE AND GASTRONOMY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What you mean by gastronomy language?
2. Define food supply.
3. What is called unique cooking techniques?
4. Define Persian cuisine.
5. Name some Spanish soup.
6. Write the main ingredient of Spain.
7. Name some Italian cheese.
8. What is balsamic vinigar?
9. Name the France dish any 5.
10. Define Austria climate condition.

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

11. (a) Write short notes on Planning, designing of new gastronomy.

Or

- (b) Explain, Ethics, Agricultural food production.
12. (a) Explain brief about history of unification of Arab Lerant.

Or

- (b) Brief about history of ancient Persian empire.
13. (a) Explain the Regions of Central Italy.

Or

- (b) Write short notes on Italian Cuisine.
14. (a) Write the France regional specialities.

Or

- (b) Write the importance of French cuisin.
15. (a) Write short notes on Indigenous ingredients of Germany and Switzerland.

Or

- (b) Write short notes on Caribbean cuisine.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about – Economic and social values of gastronomy.

Or

- (b) Give details about modern hante cuisine.

17. (a) What are the relation between Islamic and Spanish cuisine?

Or

- (b) Give brief explanation about Italian cuisine.

18. (a) Write the specialties of Germany, Australia cuisine.

Or

- (b) Explain France region and cooking methods.
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C-0369

Sub. Code

96526

B.Sc. DEGREE EXAMINATION, APRIL 2019

Second Year

Culinary Arts and Chef Management

RESTAURANT AND KITCHEN DESIGN

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Kitchen?
2. Define site selection.
3. What is Planning?
4. Name types of restaurant.
5. Define uses of architecture.
6. Explain – facilities.
7. What is food pickup?
8. Draw the layout of kitchen.
9. Define term – HVAC.
10. What is fine dining restaurant?

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

11. (a) Write about planning and designing of restaurant.

Or

- (b) Write short notes on cost control in restaurant.

12. (a) Explain the safety procedure of kitchen.

Or

- (b) Write about facility management in hotel.

13. (a) Explain the importance of modern equipment.

Or

- (b) Write about planning of kitchen.

14. (a) Write the structure of restaurant, in brief.

Or

- (b) Give the details of process of garbage area.

15. (a) Write the concept of fast food outlet.

Or

- (b) Give the details of bar planning and designs.

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

16. (a) Briefly write about approvals from agencies to open restaurants.

Or

- (b) Write about site selection and planning restaurant.

17. (a) Brief about modern equipment for restaurant and kitchen.

Or

- (b) Draw kitchen layout and explain that in detail.

18. (a) Explain the organization chart and fine dining restaurant.

Or

- (b) Write about budget, cost effectiveness in the design of restaurant.
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C-0370

Sub. Code

96531

B.Sc. DEGREE EXAMINATION, APRIL 2019

Third Year

Culinary Arts and Chef Management

ORGANISATIONAL BEHAVIOUR

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define leadership.
2. What is motivation?
3. Define organizational structure.
4. Define recruitment.
5. What is Time management'?
6. Define commitment.
7. What is team?
8. What is diversity?
9. Define training.
10. Define safety.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the difference between leaders and managers.

Or

- (b) Write a note on motivational theory.

12. (a) What are the different types of organizational structure?

Or

- (b) What is the selection process in Human Resource Management?

13. (a) Explain the importance of Self-Management.

Or

- (b) Write the significance of Teamwork.

14. (a) What are the sources of interpersonal conflict?

Or

- (b) Write the challenges of team members.

15. (a) What are the training aspects in customer care?

Or

- (b) What are the five steps in risk assessment?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the approaches of leadership style.

Or

- (b) How does the Maslow's theory of motivation differ from Herzberg's theory? Describe the importance and limitations of these two theories.

17. (a) Describe the formal and informal structure within in an organization.

Or

- (b) Highlight the factors influencing communication.

18. (a) Explain the two factor theory of motivation.

Or

- (b) Detail a note on management security system.

C-0371

Sub. Code

96532

B.Sc. DEGREE EXAMINATION, APRIL 2019

Third Year

Culinary Arts and Chef Management

RESEARCH METHODOLOGY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is induction?
2. What is scientific attitude?
3. What is sub sampling?
4. What is quota sampling?
5. What are the conditions of effective observations?
6. What is experimentation?
7. What is standard deviation?
8. What are standard scores?
9. What is briefing of a research report?
10. Why is an oral examination conducted for a doctoral student?

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

11. (a) Describe the four conditions necessary to satisfactory Induction.

Or

- (b) Distinguish between arbitrary and scientific methods.

12. (a) Discuss the uses of social science research.

Or

- (b) What are the major issues relating to the research subjects?

13. (a) State the requirements of multiple - choice questions.

Or

- (b) Describe the functions of data collection tools.

14. (a) Write a note on regression analysis.

Or

- (b) Explain about central tendency.

15. (a) What are the various ways by which the ultimate sample size is controlled?

Or

- (b) Discuss the relationship between sample size and the sampling error.

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

16. (a) Describe the process of analytic induction.

Or

- (b) Does the term “Scientific method’ refer to a set of procedures or to “Science” as a subject? Discuss.

17. (a) Discuss the various aspects of mechanics of a schedule/questionnaire.

Or

- (b) Describe the procedures of constructing a Thurston attitude scale.

18. (a) Describe the uses of percentage in comparing samples.

Or

- (b) Discuss the concept of relationship between variables in terms of proportional reduction of error.

C-0372

Sub. Code

96533

B.Sc. DEGREE EXAMINATION, APRIL 2019

Third Year

Culinary Arts and Chef Management

FOOD OUTLETS AND ENTREPRENEURSHIP

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Abrivate SWOT.
2. Define customer satisfaction.
3. Write about fast food industry.
4. Explain innavation.
5. Explain quality management.
6. Short notes on administration.
7. Write some name of food outlets.
8. Explain Time Management.
9. Brief about preopening.
10. Explain Barrowing capitaly.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Customer Satisfaction and Service fast food industry.

Or

- (b) Write about fast food.

12. (a) Classification of entrepreneurs.

Or

- (b) Write about enterprises – pre preparation.

13. (a) Explain event plan.

Or

- (b) Write about banquet booking procedure.

14. (a) Explain off premises catering.

Or

- (b) Write about special events.

15. (a) Brief about Human Resource and Time Management.

Or

- (b) Importance of entrepreneurship.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about SWOT Analysis.

Or

(b) Explain MICE.

17. (a) How to organize the banquet function.

Or

(b) Brief about outlets.

18. (a) Write about banquet administration.

Or

(b) Explain about approval and licenses.

C-0373

Sub. Code

96534

B.Sc. DEGREE EXAMINATION, APRIL 2019

Third Year

Culinary Arts and Chef Management

SALES AND MARKETING MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define management.
2. Meaning of marketing.
3. Market segmentation.
4. What is perceptual mapping?
5. What is marketing planning?
6. Explain marketing strategy.
7. Did you know about consumer and customer?
8. What is distribution channels?
9. What is sponsorship?
10. What is relationship marketing?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the functions of marketing management?
Or
(b) What are the marketing planning process?
12. (a) What are the factors affecting consumer behaviour?
Or
(b) What are the sources of marketing information?
13. (a) Explain the product life style.
Or
(b) What are the characteristics of product of service mix?
14. (a) Discuss the distribution channels.
Or
(b) What are the elements of promotion mix?
15. (a) Organization structure of marketing management.
Or
(b) What are the steps involved in sales planning?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is the difference between traditional vs hospitality marketing mix?
Or
(b) What are the different types of advertising?

17. (a) Discuss the different market segmentaiton.

Or

(b) Brief about the sales forecasting with examples.

18. (a) Discuss the present marketing strategic methods in details.

Or

(b) What are the methods of pricing-discuss?
