

C-1096

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What are the different types of Nutrients?
3. What is Energy? What is the measuring unit of Energy?
4. What are Dietary Fibres?
5. Name some Essential Amino Acid.
6. What are the various sources of carbohydrates?
7. Name some Micro and Macro Minerals.
8. What is the scientific name of the following minerals :
 - (a) Vitamin B₁
 - (b) Vitamin B₆
 - (c) Vitamin A
 - (d) Vitamin C

9. Explain in brief : Dental Caries.
10. What are Trans-Fat?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is Nutrition? Name some importance nutrients. State atleast two function of each nutrient.

Or

- (b) What is digestion? Explain the process of digestion in our body.
12. (a) What are carbohydrates? Explain the digestion and metabolism of carbohydrates.

Or

- (b) Explain :
- (i) Lactore Intolerance
 - (ii) Caramelization
 - (iii) Gclatinazation
 - (iv) Dentrinisation.
13. (a) What are Proteins? Explain its function in our body.

Or

- (b) What are Essential and Non-Essential Amino acids? What are various Essential and Non-Essential Amino Acid present in our body?

14. (a) Write short note on LIPIDS.

Or

- (b) Write short on macro and micro minerals in our body and explain few function of each type.
15. (a) Explain various Food Group? Draw a food pyramid and explain it.

Or

- (b) What is Eating disorder? What are various types of Eating disorders?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is Food Labelling? What are its components? Explain the steps how to interpret a Food Label of a Biscuit Packet.

Or

- (b) What are Carbohydrates? What are the function of Carbohydrates? Draw a flow chart and explain various types of Carbohydrates.
17. (a) What are Protein? Explain its function and sources of Protein? Explain happens if you have excess intake of protein.

Or

- (b) What are Vitamins? Name some Fat soluble and water soluble vitamins? Write about the various functions and sources of vitamins.

18. (a) What are the principles of balance diet? Plan a cyclic menu of hotel management students staying in hostel.

Or

- (b) What are Minerals? Name some major and trace minerals? What are the sources and function of various minerals?
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C-1097

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 non – perishable commodities.
2. Define the term culinary.
3. What is time management?
4. Explain mashing.
5. What is poaching and mention the temperature for poaching.
6. How will you prevent security theft.
7. What is garnish?
8. Why you need raising agents in cooking?
9. Name any three food transporting equipments.
10. What is delivery and dispatch?

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

11. (a) Explain the classification of vegetables.

Or

- (b) What is Rechauffe? Explain the rules for reheating food.

12. (a) What is texture and explain about non – desirable texture.

Or

- (b) What is pasta? Write and explain any five varieties of pasta.

13. (a) What are the purchasing process followed in a hotel?

Or

- (b) Explain the classification and objectives of system catering.

14. (a) What are the selection criteria for purchasing vegetables and fruits.

Or

- (b) What are the various pigments present in vegetables? Explain each pigments.

15. (a) Explain the moist heat method of cooking.

Or

- (b) What is mise – en – place and why we need mise – en – place?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain with examples perishable and non – perishable commodities.

Or

- (b) What are the mise – en – place techniques used in hot and cold kitchen.

17. (a) Draw and explain the classical kitchen brigade.

Or

- (b) (i) Draw the cuts of fish and explain.
(ii) Draw the cuts of poultry and explain.

18. (a) How the cooking methods are classified and explain it with relevant examples.

Or

- (b) What is accompaniments and garnish? Explain the advantages and disadvantages of accompaniments and garnish.

C-1098

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Why you need spatula in bakery?
2. What is the role of flour in baking?
3. What is bread improvers?
4. Explain the term knock back.
5. Explain the term creaming.
6. What is pie?
7. Name some of the ingredients used in cake making.
8. What is palatte knife?
9. What is Souffle?
10. What is cookies?

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

11. (a) What is the common formula used for balancing the texture of baking product?

Or

- (b) What is filo pastry? What are the faults caused during filo pastry process and explain its causes.

12. (a) What are the basic syrups used for bakeshop? Explain each type.

Or

- (b) Explain the external cake faults and what is the possible reason for the faults?

13. (a) What the raising agents/Leavening agents used in bakery and Explain it.

Or

- (b) Explain the types of cookies.

14. (a) Write and explain the sauces used to serve with desserts.

Or

- (b) What are the techniques used for making puff pastry? Explain each techniques.

15. (a) What are the function of ingredients in cake making?

Or

- (b) Explain the cookies faults and write the possible reason for the Faults.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the ingredients used for baking? Explain its role in baking.

Or

- (b) Explain the difference between custard and puddings. Explain the difference between Mousse and Souffles.
17. (a) List and explain the external and internal bread faults with their possible causes.

Or

- (b) Explain the different methods for making a cake.
18. (a) What is pastry? Explain the types of pastries with the example of product.

Or

- (b) Explain the different methods of bread making.
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C-1099

Sub. Code

96523

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Give some examples of Physical hazards.
2. Write 4 points to prevent cross contamination.
3. Expand QUATS? What are its benefits.
4. What are the 4 methods of Thawing?
5. Name 4 types of Sanitizers.
6. What is a Sous Vide?
7. What is Pasteurization?
8. What are the 4 types of Sea food Poisoning?
9. Expand the following:
 - (a) M.A.P.
 - (b) U.H.T.
 - (c) H.R.F.
 - (d) P.H.F.
10. Name any 4 food Allergens.

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

11. (a) What is Cross-contamination? What are the causes of cross-contamination? How to prevent Cross contamination?

Or

- (b) Discuss about any 8 food Allergens.
12. (a) List down the points to be kept in mind while preparing the food for cooking.

Or

- (b) List down the points to be kept in mind while preparing the food for service.
13. (a) Write briefly about the HACCP Staff Training.

Or

- (b) Write briefly about adopting HACCP PLAN.
14. (a) Write about the various small and big equipments used in Kitchen?

Or

- (b) How will you Organize a cleaning programme in the Kitchen.
15. (a) What are various method of Food preservation in brief.

Or

- (b) What are the various Food Additions. Discuss about them in brief.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the various chemical hazard? What are its sources and how to prevent it.

Or

- (b) What are the various Physical hazards? What are its Sources and how to prevent it?

17. (a) Write about the 7' principles of HACCP?

Or

- (b) What are the factors to be kept in mind while designing the Kitchen Layout? Draw a kitchen work flow pattern.

18. (a) What are factors affecting cleaning programme.

Or

- (b) What are the various food adulterant's and write about their detection in various food.
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C-1100

Sub. Code

96524

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Culinary Arts And Chef Management

INDIAN CUISINE AND CULTURE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Panch Phoran Masala?
2. What is FEMI?
3. What is the use of Turmeric in Indian Cuisine?
4. What is the use of Raw Papaya paste in Indian Cooking?
5. What are the components of Garam Masala?
6. What are the souring Agents used in Indian Gavies?
7. What is the natural coloring Agent used in Indian dessert?
8. Name some South Indian Bread preparation.
9. What is Ada Pradhaman?
10. Name few spices used in Chettinadu Masala?

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

11. (a) Explain about ingredients used in West Bengal cuisine?

Or

- (b) Explain about Chettinadu Masala and its origin?

12. (a) What is Tandoor Cuisine? Name few tandoor dishes?

Or

- (b) What are the Thickening agents and their uses in Indian cuisine?

13. (a) What are the natural coloring Agents used in Indian Cuisine.

Or

- (b) Explain briefly about Kashmiri Cuisine.

14. (a) What are the different small cooking Equipments used in Indian Cuisine.

Or

- (b) What is Awadhi Cuisine? Explain its origin and Uniqueness

15. (a) Explain the significance of Bengali sweets and give few examples.

Or

- (b) What are organic food? Explain briefly?

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

16. (a) Explain cooking method in Mughalai Cuisine and its importance in history? What is recipe for Mughalai Biryani for 4 pax

Or

- (b) Explain the significance of Mughal cuisine in Kerala state.

17. (a) What are breakfast dishes in Tamilnadu cuisine? Explain recipe for any 2 dishes?

Or

- (b) Explain the ingredients used in Kashmiri cuisine and uniqueness of Kashmiri Tradition and culture.

18. (a) What is Vindaloo Masala? Explain two Goan dessert with recipe?

Or

- (b) What is Peshawari? Draw a Tandoor oven and explain how it works.

C-1101

Sub. Code

96532

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Culinary Arts and Chef Management

CUISINES OF ASIA

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is 'Pulgoki'?
2. What is a Sushi?
3. What are Nori Sheets?
4. What are the two popular Japanese beverage?
5. What are the ingredient of Teriyaki Sauce?
6. Name major Asian countries.
7. Name some Chinese cooking equipment?
8. What is Tempura?
9. What is Tofu?
10. What is Dashi?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the methods of cooking in Chinese cuisine? What are the tools and equipment used in Chinese cuisine?

Or

- (b) What are the philosophy of festival food of China?
12. (a) What is the historical influence on Korean cuisine?

Or

- (b) What are the new dining trends in cooking?
13. (a) What is cultural and social influence of Thai food?

Or

- (b) Briefly discuss about the vietnamese cuisine.
14. (a) Discuss about the Japanese tea ceremony.

Or

- (b) Name some popular Japanese dish and beverages?
15. (a) Name some popular Asian chefs in the world.

Or

- (b) Name some cooking tool and equipment in Thailand Cuisine.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about the culinary importance of Asian cuisine.

Or

- (b) What are the major Asian countries and their influence in the culinary concept?
17. (a) What are the challenges and issue in the Asian cuisine? What are the new dining trends in cooking?

Or

- (b) Discuss about the Japanese tea ceremony. What is the historical influence on the cuisine of Japan?
18. (a) What are the indigenous ingredients of vietnamese cuisine? Discuss the cooking method of vietnamese cuisine?

Or

- (b) Name some tool and equipments along with method of cooking in Korean cuisine.
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C-1102

Sub. Code

96533

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Culinary Arts and Chef Management

CUISINES OF AMERICA AND EUROPE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define the gastronomy.
2. What is Haute cuisine?
3. What are the style of American cookery?
4. Name any five seafood dishes?
5. Explain the term “Balsamic vinegar”.
6. What are the major ingredients used in Italian cuisine?
7. Define the influences on the France cuisine in hotel.
8. Define the term “Barbecue”.
9. What are the cooking method of Spanish cuisine?
10. Name any five American fast food?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write about the planning designing of the new gastronomy?

Or

- (b) Explain – presentation of careme and Escoffier Fernand point, Paul Bocuse and Julia child?

12. (a) Brief about the Mexican cuisine.

Or

- (b) Explain the fast food kitchen and famous American fast food.

13. (a) Write short note on important dishes of Spain.

Or

- (b) Give the details of geographical climatic and political influences.

14. (a) Explain the central region Italy and its cuisine.

Or

- (b) Give brief about the indigenous ingredients.

15. (a) Explain in detail about Germany cuisine.

Or

- (b) Write about the famous dishes in Germany with example.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about the importance of the food supply ethics and presentation.

Or

- (b) Write the details of modern Hante cuisine.

17. (a) Brief about the mariscos – Seafood dishes in Mexican cuisine.

Or

- (b) Explain the barbecue food and food supply method.

18. (a) Write about the details of France cuisine and major ingredients.

Or

- (b) Write short note on Austria and Switzerland cuisine.

C-1103

Sub. Code

96534

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Culinary Arts and Chef Management

RESTAURANT AND KITCHEN DESIGN

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Preliminary Planning?
2. Define Feasibility.
3. Draw the layout of Restaurant.
4. Explain the food service facilities architecture?
5. How to do equipment selection?
6. What are the objectives of kitchen equipment?
7. What is Storage?
8. Define – Holding Area.
9. What is menu?
10. Define – HVAC.

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

11. (a) Explain about the preliminary planning in restaurant and kitchen.
Or
(b) Brief about necessary approvals from agencies.
12. (a) Write about architecture importance in kitchen.
Or
(b) Write the importance of Restaurant Design.
13. (a) Explain the modern equipment for restaurants and kitchen.
Or
(b) Write the importance of equipment selection.
14. (a) Draw the kitchen layout and explain in detail.
Or
(b) Explain the cold and dry storage area.
15. (a) What are the importance of menu?
Or
(b) Explain the fast food outlet.

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

16. (a) Write the importance of site selection and planning of kitchen and restaurant.
Or
(b) Explain the basic design principles in restaurant and kitchen.

17. (a) Write the major role of modern equipment in restaurant and kitchen.

Or

- (b) Write the objective of modern equipment in kitchen

18. (a) Explain the importance of bar planning and designs.

Or

- (b) Brief about the role of interior design in restaurant and bar design.
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C-1104

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

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. What is Nutrients?
2. Define Bacteria.
3. Expand ICCU.
4. What is Energy?
5. Define lipids.
6. What is Food Additives?
7. Define micronutrients.
8. What is meant by Balanced Diet?
9. Expand BMR and BMI.
10. What is Hydrogenation?

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

11. (a) Explain classification of food.

Or

(b) List out of food group plan.

12. (a) Write short notes on

(i) Mould

(ii) Yeast

(iii) Bacteria

Or

(b) Explain in detail about food preservation.

13. (a) Define food adulteration and list out different adulterants presents in food.

Or

(b) Explain in detail about food poisoning.

14. (a) Explain the role of vitamins.

Or

(b) Define food science and nutrition.

15. (a) Define Formentation and Food infertation.

Or

(b) List out any 10 food ingredients and explain its medicinal user.

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

16. (a) How will you plan a diet chart for 50 year oldage?

Or

- (b) Draw the classifications of Proteins and Vitamins.

17. (a) Explain the classifications of macro and micro nutrients.

Or

- (b) Explain the importance of Food and nutrition labeling.

18. (a) Define:

- (i) Obesity
- (ii) Rancidity
- (iii) Hydrogenation and
- (iv) Emulsification.

Or

- (b) Discuss the effects of cooking in protein and carbohydrates.
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C-1105

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is Cleaning Agent?
2. What is Risk Assasment?
3. What is Waste Management?
4. What is Condamination?
5. Define Sea food.
6. Write any Four Sea Foods.
7. Define : Refrigeration.
8. Explain HACCP.
9. What is Fire Safety.
10. Define Sanitazing.

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

11. (a) Explain General Purchasing.
- Or
- (b) Write the Safety Masherments of Buvm.
12. (a) Write the short notes for Tawing.
- Or
- (b) Explain Biological Hazardes.
13. (a) Explain Work Flow Patran.
- Or
- (b) Explain Garbage Disposal.
14. (a) Explain Bacteria.
- Or
- (b) Write the Notes for using Kitchen Knifes and Chopper.
15. (a) What is Design and Layour.
- Or
- (b) Define Dishwashing.

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

16. (a) Explain HACCP.
- Or
- (b) Write the Notes For Following.
- (i) Biological Hazardder
- (ii) Chemical Hazardder

17. (a) Explain Food Preservation.

Or

(b) Explain Food Contamination.

18. (a) Explain Facilities Maintenance.

Or

(b) Explain Food Safety and Service Act in detail.

C-1106

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 Time Management?
2. What is Personal Hygiene?
3. Define : Accompaniment.
4. Write any two Indian Fish Names.
5. Write any four Dairy Products.
6. What is stock?
7. Write any four cuts of Fish.
8. Define : Texture.
9. What is Poaching?
10. Write any four cuts of Vegetables.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain : Purchase specification.

Or

(b) Write the selection points of fish.

12. (a) Explain about objectives of system catering.

Or

(b) Write the short notes for Reheating.

13. (a) Explain Rasing Agents.

Or

(b) Write the uses of Left Over Ingredients.

14. (a) Define the following terms.

(i) FIFO

(ii) Maire Poix

(iii) Boquet Garni

(iv) Roux

Or

(b) Explain about uses of eggs in cookery and bakery.

15. (a) Write the classification of Vegetables.

Or

(b) Explain about classical cuisine.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain cooking methods.

Or

(b) MISE-EN-PLACE.

17. (a) Explain Pasta.

Or

(b) Write the uses and preparation of potatoes.

18. (a) Write the short notes for following

(i) Bulk Foodes

(ii) Food Transport system

Or

(b) Explain Accompaniments and Garnishes.

C-1107

Sub. Code

96516

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 : WAP
2. Write any Two International Bread.
3. Write any Four Small Bakery Equipments.
4. What is Leavening Agents.
5. What is Cutting in Method.
6. Define: Cream.
7. What is Mousse.
8. Define Short Crust pastry.
9. What is Fermentation.
10. What is Pastry.

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 about Leavening Agents.
Or
(b) Explain: Sugar used in Bakery.
13. (a) Write the Recipe of Rich Cake.
Or
(b) Write the Recipe of Piedough.
14. (a) Write the steps of Cake Making methods.
Or
(b) Explain: Sweetening Agents.
15. (a) Write the Selection Points of Egg.
Or
(b) Write the uses of Fats in Bakery.

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

16. (a) Explain: Flour.
Or
(b) Write the steps of Bread Making Methods.

17. (a) Write Cake Faults and Remider.

Or

(b) Explain: Rasing Agents.

18. (a) Explain Hot and Cold Desserts.

Or

(b) Explain: Cookies.

C-1108

Sub. Code

96518

B.Sc DEGREE EXAMINATION, NOVEMBER 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 Herb?
2. List out any four thickening agents used in Indian cuisine.
3. What do you meant by ethnic Equipment?
4. Name the Regional cuisines of India.
5. What is VINDALOO?
6. Who are Invaders?
7. List out the union Territanys in India.
8. What is Dum Cooking?
9. What are the special equipments used in sweet Kitchen?
10. Give examples for Indian Sweets.

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

11. (a) Explain the Differences between marinations of seasonings.

Or

- (b) How does the Foreign Influence affects Indian cuisine?

12. (a) Explain about Tandoori cuisine.

Or

- (b) Write short notes on Indian Gravies.

13. (a) Explain briefly about different types of Rice with neat example in detail?

Or

- (b) Write short notes on South Indian Cuisine.

14. (a) Explain about the Difference between Marination and Tendrizens.

Or

- (b) Write short notes on Water Absorption method of cooking?

15. (a) Write short notes on Indian breads.

Or

- (b) Explain the classification of Raw materials.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain about classical Punjabi cuisine.

Or

- (b) Discuss about the various cultures influence on Indian Cuisine.

17. (a) Explain Indian cooking methods.

Or

- (b) Write down the recipe for the preparation of “Yellow Gravy”?

18. (a) Explain the role of Nawakes and Nizam in North Indian cuisine.

Or

- (b) Explain purchase process in Detail.
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C-1109

Sub. Code

96523

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Culinary Arts 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. What is inventory?
2. What is labor cost?
3. What is commodity?
4. Why Restaurants fail?
5. What is on-going trends?
6. What is commodity?
7. Define captive market.
8. What is customer segments?
9. Define marketing.
10. What is marketing audit?

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

11. (a) Explain about food control.
- Or
- (b) Write short notes of beverage control.
12. (a) Explain labor control.
- Or
- (b) Write short notes on inventory control.
13. (a) Explain menu price.
- Or
- (b) Describe chicken chairs and steak chairs.
14. (a) Write short notes on status market.
- Or
- (b) Explain fast food industry.
15. (a) Describe the objectives of marketing.
- Or
- (b) Write short notes on public relations.

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

16. (a) Explain beverage operations and beverage sales control.
- Or
- (b) List out and explain different methods of inventory control.

17. (a) Discuss utility vs pleasure.

Or

(b) How will satisfy customer expectations? Discuss.

18. (a) How will develop marketing plan? Explain.

Or

(b) Explain the promotional process.

C-1110

Sub. Code

96524

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

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. Name the ingredients of five spice powder.
2. What is galangal?
3. What is tang?
4. What is Chinese wok?
5. Name the four cooking styles of Chinese cuisine.
6. What is Kimchi?
7. Name any four cooking techniques of Vietnamese cooking.
8. What is Kapè 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 are the staples 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 eight regional cuisine of Chinese? Illustrate with example?

Or

- (b) Format a three course menu with indent of a Japanese Cuisine for a formal function of 10 pax?

17. (a) What are the cooking methods of Chinese Cuisine?

Or

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

18. (a) What is the uniqueness of American Cuisine? What are the American fast foods? Explain any three with recipes?

Or

- (b) What are the different cooking methods in Japanese Cuisine?

C-1111

Sub. Code

96525

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 is ANTI PESTO?
2. Write short Ethnic Restaurants.
3. Expand AOC.
4. Name the 5 station separated by Auguste Escoffier.
5. Write down the French terms for
 - (a) Snail
 - (b) Garlic
 - (c) Caviar
 - (d) Egg
6. What is meant by Food Presentation?
7. Write any four special equipments used in spanish cuisine?

8. Listout the types of "PAELCA".
9. Name any four stuffed pastas.
10. What is the National Soup of Germany?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss the discovery of the Americans in Spanish Cuisine.

Or

- (b) Explain the roll of fast foods in the modern world.

12. (a) Explain about the Boiling rule of Pasta.

Or

- (b) Write down the cooking techniques of Persian cuisine.

13. (a) Briefly explain the significant dishes represents the region france with Discription.

Or

- (b) Write down the recipe for the preparation "Arabiata Sauce".

14. (a) Explain the Geographical and climatic support to the German cuisine.

Or

- (b) Explain the meal sequences of Italian Cuisine.

15. (a) Explain about the kitchen classical Brigade in French.

Or

- (b) Explain the Recipe for the preparation of "Polenta Sauce".

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss on your own about Italian cuisine.

Or

- (b) Explain the types of flat Breads prepared in European cuisine with any one recipe.

17. (a) Explain Briefly about the history of "German cuisine".

Or

- (b) Write down the speciality equipments and Indigenous Ingredients used in Austria.

18. (a) Elaborate the regional cuisine of Persia.

Or

- (b) Discuss the political influences which shaped the Spanish cuisine.
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C-1112

Sub. Code

96526

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define the preliminary planning.
2. What are the impact of design on efficiency and safety?
3. What are the principle of Basic design?
4. Deals about garbage area.
5. Given few points of equipment selection.
6. Abrivate HVAC.
7. What is mean by case study?
8. Explain specification.
9. Define the bar planning and design.
10. What is fine dining restaurant conceit?

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

11. (a) Define short notes on Trends in Kitchen design.

Or

- (b) Write short notes on site selection and planning.

12. (a) Short notes on medium and large kitchen.

Or

- (b) Write the principle of Kitchen and Restaurant design.

13. (a) Few lines about the short pointed kitchen restaurant equipments.

Or

- (b) Explain food service.

14. (a) Deals about the bar planning.

Or

- (b) Short notes about interior design.

15. (a) Write the steps of Restaurant and Bar design.

Or

- (b) Denoted modern equipment for Restaurant.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about essay on preliminary planning.

Or

(b) Write brief notes on equipment selection.

17. (a) Write about major principle of kitchen and Restaurant design.

Or

(b) Explain the design consideration.

18. (a) Brief notes on Restaurant and Bar design.

Or

(b) Write the essay on planning of kitchen.

C-1113

Sub. Code

96531

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is work motivation?
2. Who is called as a transformational leader?
3. Define induction.
4. What is the selection process?
5. What is self-management?
6. Define communication.
7. What is interpersonal conflict?
8. What is constructive conflicts?
9. Define safety.
10. What is assessment?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the frame work of motivation.

Or

- (b) Write the difference between Maslow's and Herzberg's motivational theories.

12. (a) Write the significance of effective recruitment.

Or

- (b) What are the factors influencing consumer behaviour in food service industry?

13. (a) What are the importance of time management?

Or

- (b) What are the techniques of group decision making.

14. (a) What are the different stages in team building process?

Or

- (b) What is the difference between constructive and destructive conflicts?

15. (a) How to handle customer complaints in quality standards?

Or

- (b) What are the objectives of safety regulation?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the situations under which group decision making is better than individual decision making. Suggest some measures to improve group decision making.

Or

- (b) Write the difference between recruitment and selection.
17. (a) Explain about group in organization and formation in organization structure.

Or

- (b) Explain the importance managerial roles.
18. (a) Examine the different styles and theories to the study of leader behaviour. Is there a best style? Discuss.

Or

- (b) Discuss the responsibilities of the employer in safety regulation.
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C-1114

Sub. Code

96532

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define research.
2. How does research aid planning?
3. What is sampling?
4. Define cluster sampling.
5. Define data.
6. Define observations as a method of data collection.
7. What is descriptive analysis?
8. What is inferential statistics?
9. Define research report.
10. Why quotations are used in research report?

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

11. (a) Discuss the purpose of research.

Or

- (b) Describe the four conditions necessary to satisfactory Induction.

12. (a) Examine the major problem areas of question wording.

Or

- (b) State the requirements of multiple-choice questions.

13. (a) Describe the functions of data collection tools.

Or

- (b) Distinguish between schedule and questionnaire.

14. (a) Discuss about partition values.

Or

- (b) Write a note on correlation analysis.

15. (a) Discuss the problem of control of samples size.

Or

- (b) Discuss the merits and demerits of systematic random sampling.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Analyze the procedural and personal components of the scientific research.

Or

- (b) Describe the process of model building.

17. (a) List and describe the types of questions to be avoided with eg.

Or

- (b) State the various kinds of question. Briefly describe each of them with an example.

18. (a) Discuss the applications of

(i) Lambda

(ii) Goodman

(iii) Gamma.

Or

- (b) Discuss the concept of control in multivariate analysis.

C-1115

Sub. Code

96533

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What are the key players in fast food industry?
2. Explain environmental change.
3. Write about environment friendly products.
4. Explain hygiene and sanitation.
5. What is event management?
6. Abreviate MICE.
7. Explain banquet.
8. Write about leadership.
9. Explain special event management.
10. Write about entrepreneurship.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write about problems of fast food industry.

Or

- (b) Brief about analysis strength and weakness.

12. (a) Explain service quality management.

Or

- (b) Importance of entrepreneurship.

13. (a) Write about capital investment.

Or

- (b) Brief about on - site event production.

14. (a) Explain conference and exposition.

Or

- (b) Brief about vender contracts.

15. (a) Explain off permises catering.

Or

- (b) Types of function.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Principles of fast food operation.

Or

(b) Problems of fast food industry.

17. (a) Types of function.

Or

(b) Explain about approval and licenses.

18. (a) How to prepare the business plan?

Or

(b) Brief about fast food trends.

C-1116

Sub. Code

96534

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 Hospitality marketing.
2. What is decision making?
3. Meaning and consumer behaviour.
4. What is marketing research?
5. Explain sources of marketing.
6. What is branding?
7. What is strategy?
8. What is market?
9. Do you know about tele marketing?
10. What is place and product?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What are the importance of marketing?
Or
(b) Explain the advantages of hospitality marketing.
12. (a) Difference between sponsorships promotion.
Or
(b) What are the characteristics of marketing?
13. (a) Draw the product life cycle.
Or
(b) What are the ethical issues of marketing research?
14. (a) What are the process for new product development in step by step?
Or
(b) Discuss the promotion mix.
15. (a) Explain the personal selling tools.
Or
(b) Briefly explain the pricing with example.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is the different between branding Vs publicity?
Or
(b) Explain the different stages of product life cycle.

17. (a) What are the duties and responsibility of sales manager?

Or

(b) Briefly explains about plan for the marketing staffing recruitment for large organization.

18. (a) What are the function for major decision in advertising?

Or

(b) Discuss about different methods of pricing with suitable examples.
