

C-3555

Sub. Code

96513

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Semester
NUTRITION AND DIETICS
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define nutrition.
2. Define the unit of energy.
3. Give two examples of simple carbohydrates.
4. What is dextrinisation?
5. What is a complete protein? Give an example.
6. Define rancidity.
7. What are the deficiency disorders of vitamin A?
8. Mention the dietary sources of magnesium.

9. What is a balanced diet?
10. What is BMI?

Part B

(5 × 5 = 25)

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

11. (a) Classify carbohydrates and give appropriate examples.

Or

- (b) Define caramelisation and gelatinisation.

12. (a) What are the various functions of protein in the body?

Or

- (b) Explain the digestion and metabolism of fats.

13. (a) Differentiate fat and water soluble vitamins.

Or

- (b) Write a note on the dietary importance of iron.

14. (a) What are the principles of a balanced diet?

Or

- (b) Explain the daily dietary recommendations given by WHO.

15. (a) Discuss the steps involved in planning a balanced diet.

Or

- (b) Plan and justify a day's diet for a sedentary pregnant woman.

Part C

(3 × 10 = 30)

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

16. (a) Discuss the effects of cooking on the carbohydrates present in food.

Or

- (b) Give the causes, symptoms and effects of atherosclerosis.
17. (a) Explain the function, sources, deficiency and toxicity of vitamin A and zinc.

Or

- (b) Explain the function, sources, deficiency and toxicity of vitamin K and calcium.
18. (a) Explain the food guide pyramid with the help of an illustration.

Or

- (b) Write a note on the various eating disorders and their effects.
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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Semester
BASIC CULINARY ARTS
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define culinary.
2. What are perishable commodities?
3. How do you select tomatoes?
4. Define texture.
5. Name any four moist heat cooking methods.
6. What is pre-control?
7. What are the functions of kitchen brigade?
8. What are the methods of cooking fish?

9. Name two raising agents.
10. Name the different types of pasta.

Part B

(5 × 5 = 25)

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

11. (a) Compare the relationship between arts and science.

Or

- (b) What are the effective methods of storage and handling of fruits and vegetables?

12. (a) Enumerate the mise en place techniques in a hot kitchen.

Or

- (b) Explain the definition and guide for setting SMART goals.

13. (a) Give the classification of materials.

Or

- (b) Give the global trends in kitchen recruitment.

14. (a) Enumerate the different methods of cooking dairy products.

Or

- (b) Write a short note on food value.

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

Or

- (b) Explain the classification of system catering.

Part C

(3 × 10 = 30)

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

16. (a) Explain the methodology of creating document management system.

Or

- (b) Give the ways to prevent security theft in a food establishment.

17. (a) Explain the preparation of different types of pasta.

Or

- (b) Give the advantages and disadvantages of using different types of accompaniments.

18. (a) Discuss the rules for reheating foods.

Or

- (b) Give the principles of storing bulk foods.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Semester
BAKERY AND PASTRY ARTS
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is self raising flour?
2. Give the role of eggs in baking.
3. Give the example of a tender vegetable.
4. Name any two garnishing tools.
5. What is scaling up a recipe?
6. What is folding in?
7. What are the ingredients used in a chiffon cake?
8. What is a leavening agent?
9. What is a panettone?
10. What is a croissant?

Part B

(5 × 5 = 25)

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

11. (a) Give the role of fat and sugar in baking.

Or

- (b) What are the steps in balancing a cake formula?

12. (a) Give the common faults in bread making.

Or

- (b) Explain the making of a simple syrup.

13. (a) Give the basic steps in making pastry.

Or

- (b) Discuss the different pastry variations.

14. (a) Explain the rubbing in method of cake making.

Or

- (b) Explain the basic techniques in cake decoration.

15. (a) What are the styles of making cookies?

Or

- (b) Give the different variation of cookies.

Part C

(3 × 10 = 30)

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

16. (a) Give the basic pie dough preparation.

Or

- (b) Discuss the different defects and failures in baking cakes and their causes.

17. (a) Enumerate the preparation of mousse and soufflés.

Or

(b) Give the cookie processing techniques.

18. (a) Explain the different types of cookies.

Or

(b) Enumerate the different presentation techniques.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Year
BAKERY AND PASTRY ARTS
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Give two examples of hot pudding with a short description.
2. What are bagged cookies?
3. What is the role of shortening in cake making?
4. Define the term "Pastry".
5. Name any two bread roll shapes.
6. What is the meaning of creaming value of fats?
7. Name any two equipments used in cookie making.

8. Write any two uses of Maple syrup.
9. Name any four fruits used in dessert sauces.
10. Define the term “Boiled sweets”.

Part B

(5 × 5 = 25)

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

11. (a) Write the characters of Sugar.

Or

- (b) Write about biological leaveners used in bread making.

12. (a) What precautions you will follow while sheeting of puff pastry?

Or

- (b) Write about straight dough method of bread making.

13. (a) Mention the characters of boiled sweets.

Or

- (b) Write a note on any two types of yeast.

14. (a) Write the advantages of Bakers percentage.

Or

- (b) Describe (i) Plain flour (ii) Self-rising flour.

15. (a) Write a note on pastry fillings.

Or

(b) Name any five faults commonly found in cookies.

Part C (3 × 10 = 30)

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

16. (a) Explain different types of Sugars.

Or

(b) Give a detailed account of the composition of flour.

17. (a) Trace the history of baking.

Or

(b) Discuss the reasons for imperfect pastry.

18. (a) Explain any five still frozen desserts.

Or

(b) What role of liquid play in making cookies and biscuits?

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Year
INDIAN CUISINE AND CULTURE
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define – herb.
2. What do you food tattoos?
3. Mention some of the thickening agents that are used in Indian cooking.
4. What is tandoor?
5. What are the different types of equipment that are used in Indian cooking?
6. What is Red rice?
7. What do you mean Dum cooking?

8. What are the different tenderizing agent used in tandoor cooking?
9. Name some north Indian sweets.
10. What is appraisal?

Part B

(5 × 5 = 25)

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

11. (a) Give a brief note on different types of salt.

Or

- (b) Differentiate between seasoning and flavouring.

12. (a) Describe about the basic techniques of Indian cooking.

Or

- (b) Brief about the basic steps to be followed while preparing gravies.

13. (a) Write the basic rice preparation method.

Or

- (b) Describe the origin of rice.

14. (a) Distinguish between invaders and travellers.

Or

- (b) Write short notes on fabrication.

15. (a) What do you mean by supplier appraisals? Describe.

Or

(b) Write short notes on souring agents used in Indian cooking.

Part C

(3 × 10 = 30)

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

16. (a) Elaborate the philosophical and cultural influence on Indian cooking.

Or

(b) Comment in detail the various methods of Indian cooking.

17. (a) Enumerate the different types of metal and their impact on Indian cuisine.

Or

(b) Explain any two recipe from Tandoor cooking.

18. (a) Give in detail the classification of cooking material.

Or

(b) Write recipe for any two East Indian Sweets.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Second Semester

FOOD SAFETY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define contamination.
2. What is a safe food?
3. Define GMP.
4. Name the four essential conditions for the growth of microorganisms.
5. What is temperature danger zone?
6. What is meant by HRF?
7. What are sanitizers?

8. What is FSSAI?
9. What is pasteurisation?
10. What is colour coding?

Part B (5 × 5 = 25)

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

11. (a) What is cross contamination? What are the ways to prevent it?

Or

- (b) Write a note on seafood poisoning and the ways to prevent it.

12. (a) Highlight the standard purchase specifications of non perishable foods.

Or

- (b) Explain the criteria for accepting or rejecting foods during receiving.

13. (a) Explain the methods of thawing foods safely.

Or

- (b) Explain the time temperature principle of food safety.

14. (a) What are the considerations in adapting a HACCP plan?

Or

- (b) Give the considerations for design and layout in a food premise.

15. (a) Enumerate the factors affecting a cleaning programme in a food establishment.

Or

- (b) What are food adulterants? Name any five common food adulterants and their detection methods.

Part C (3 × 10 = 30)

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

16. (a) Explain the physical and chemical hazards of food.

Or

- (b) Discuss the general receiving guidelines of perishable and non perishable foods.

17. (a) What are the different modern methods of food preservation?

Or

- (b) Explain the seven principles of HACCP.

18. (a) Write a note on the efficient garbage disposal and waste management in a food outlet.

Or

- (b) Elaborate on the different equipments in a food establishment.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Second Semester
INDIAN CUISINE AND CULTURE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is “makki ki roti”?
2. What is ‘Marwari cuisine’?
3. Define “Rajput Cuisine”.
4. What is Macchar Johl?
5. What is “Luchi”?
6. Which state is famous for Balushahi?
7. Which flour is used for making “Malpua”?
8. How do you make Thepla?

9. Write the ingredients for “Vindaloo masala”.
10. What is Bibinca?

Part B

(5 × 5 = 25)

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

11. (a) Describe any five favourite dishes of Punjab.

Or

- (b) Describe any five dishes of Rajasthan cuisine.

12. (a) Explain the method of Tempering with examples.

Or

- (b) What are the foundation flavours of Goan cuisine?

13. (a) Describe any five lip smacking snacks of Maharashtra Cuisine.

Or

- (b) How do you make “Poli” dough?

14. (a) Write the nutritional value of Koozhu.

Or

- (b) Mention the role of pickles in Indian food.

15. (a) Explain any five heavy cooking equipments used in Indian cooking.

Or

- (b) Write short notes on “Nanjilnad” cuisine.

Part C

(3 × 10 = 30)

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

16. (a) Write the uses/applications of “curd” in Indian cooking.

Or

- (b) Explain the geographical influence of Western Indian cuisine.

17. (a) Explain the styles of South Indian food.

Or

- (b) Explain the culinary traditions of Anglo-Indian cooking.

18. (a) Give a descriptive account of Parsi cuisine.

Or

- (b) Highlight the features of Malwa cuisine.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Third Semester
CUISINES OF ASIA
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is dim sum?
2. What is wonton?
3. What is kimchi?
4. Name the common Japanese cooking tools.
5. Define kaiseki.
6. How is sushi made?
7. What is the common food of Vietnam?
8. How much is a smidgen?

9. What is Au gratin?
10. What is a bisque?

Part B

(5 × 5 = 25)

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

11. (a) Give the challenges in Asian cuisine.

Or

- (b) Enumerate the different dining trends.

12. (a) Explain the flavour profile of China.

Or

- (b) Explain the philosophy of festive foods of China.

13. (a) Explain the different tools used in Korea.

Or

- (b) Give the flavour profile of Korea.

14. (a) Discuss the culinary variations within Vietnam.

Or

- (b) What are the methods of cooking prevalent in Vietnamese cooking?

15. (a) Give the historical influences of the cuisine of Thailand.

Or

- (b) What are the festive cuisines of Thailand?

Part C

(3 × 10 = 30)

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

16. (a) Give the philosophy of Chinese festive foods.

Or

- (b) List the major countries of Asia and their culinary concepts.

17. (a) Enumerate the indigenous and historical influences of the cuisine of Japan.

Or

- (b) Explain the elaborate tea ceremony of Japan.

18. (a) What are the indigenous ingredients of Vietnam?

Or

- (b) Compare the cuisine variations within Thai-Malay and Indonesia.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Semester
CUISINES OF AMERICA AND EUROPE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define the term “sous-vide”.
2. What is Faux caviar?
3. Define the term de-constructed food.
4. Define the term “molecular gastronomy”.
5. What is Quiche?
6. How do you prepare Knodel?
7. What is Umami?
8. What is enchilada?

9. What is Mass Harina?
10. What is Empanada?

Part B

(5 × 5 = 25)

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

11. (a) Write short note on “Engastration”.

Or

- (b) Write the characteristic features of New England cuisine.

12. (a) Write the recipe of Jambalaya.

Or

- (b) What is a marinade? What are its uses?

13. (a) Write the basic recipe for preparing Pasta dough.

Or

- (b) What are the aims of Molecular gastronomy?

14. (a) Write short note on Contemporary cuisine.

Or

- (b) How do you prepare Pizza?

15. (a) Describe the term “comfort foods”.

Or

- (b) Write the methods of preparing Tortilla.

Part C

(3 × 10 = 30)

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

16. (a) Write the role of Lentils in Mexican cuisine.

Or

- (b) Write the uses of Chinese Cleaver.

17. (a) Explain the seven molecular gastronomic techniques.

Or

- (b) How would prepare Spaghetti Bolognese?

18. (a) Describe the kitchen tools of Italian cuisine.

Or

- (b) Write the role of Wine in French cuisine.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Semester
RESTAURANT AND KITCHEN DESIGN
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is a layout?
2. Define feasibility.
3. What is Systematic Layout planning?
4. What are the features of a good kitchen?
5. What is PERT model?
6. What are the different equipments needed in a restaurant?
7. What is a holding area?

8. What is HVAC?
9. What is a budget?
10. Define a stand alone restaurant.

Part B

(5 × 5 = 25)

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

11. (a) Give the importance of concept development in planning a kitchen.

Or

- (b) What are the considerations of site selection for a restaurant?

12. (a) Explain the principle of design.

Or

- (b) Define and explain kitchen architecture.

13. (a) What are the different modern equipment in a restaurant?

Or

- (b) Write a short note on equipment selection.

14. (a) Explain the layout of a food pickup area.

Or

- (b) Highlight the objectives of planning a kitchen layout.

15. (a) Write a short note on cost effectiveness.

Or

(b) Explain the different bar designs.

Part C (3 × 10 = 30)

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

16. (a) Discuss the impact of a kitchen design on work efficiency and safety.

Or

(b) Explain the standards and specifications of planning a restaurant.

17. (a) Plan and explain the layout of a medium kitchen.

Or

(b) Enumerate the different styles of restaurant service.

18. (a) Explain the recent trends in kitchen settings.

Or

(b) Plan the layout of a fast food outlet.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fourth Semester
FOOD COST AND INVENTORY MANAGEMENT
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define sales concept.
2. What is food control?
3. What is inventory?
4. What is mean by labor cost?
5. Explain the term “family chain”.
6. What are the types of sandwich?
7. Define the buying process.

8. What is called on-going trends?
9. What is target market?
10. Define the term evolution.

Part B

(5 × 5 = 25)

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

11. (a) Write about the food cost determinations.

Or

- (b) Explain the monitoring beverage operations.

12. (a) What are the methods of control labour cost?

Or

- (b) Brief the perpetual inventory with some examples.

13. (a) What are the important steps to follow menu development?

Or

- (b) Write about the customer expectation in hospitality industry of present situation.

14. (a) Explain the implementation of action plans.

Or

- (b) Write about the public relation operations.

15. (a) Explain in detail of the on-going trends in understanding the customer.

Or

- (b) Explain the types of marketing.

Part C

(3 × 10 = 30)

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

16. (a) Write the details of promotion process steps.

Or

- (b) Brief about the personal selling techniques in marketing industry.

17. (a) Write about the major role of dinner houses in the fast food industry.

Or

- (b) Draw the layout of fast food industry with the explanation.

18. (a) Brief about the production control and its advantages.

Or

- (b) Explain the electronic data processing and control methods.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fourth Semester
ADVANCED BAKERY AND PATISSERIE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write the top five branded ice-cream names.
2. Define toppings.
3. Write down the types of bread.
4. Write the baking temperature of cookies and bread.
5. What is cocoa butter?
6. What is icings?
7. Write down the types of meringues.
8. Write the ingredients used for chocolate cookies.
9. What is meringues?
10. What is frozen desserts?

Part B

(5 × 5 = 25)

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

11. (a) Write down the difference between meringues and oils.

Or

- (b) Write down the difference between icings and toppings.

12. (a) Explain about the butter cream icings.

Or

- (b) Explain about the recipe of cheese cake.

13. (a) Explain about the cooking meringues.

Or

- (b) Write down the recipe of vanilla mousse.

14. (a) Explain the role of ingredients used for bread making.

Or

- (b) Explain about the preparation of chocolate ice-cream.

15. (a) Explain about the bread falls.

Or

- (b) Explain about the types of chocolate.

Part C

(3 × 10 = 30)

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

16. (a) Explain about the types of meringues.

Or

- (b) Explain about types and classification of frozen dessert.

17. (a) Explain about the types of international bread.

Or

- (b) Explain briefly about types and tempering of chocolate.

18. (a) Explain about the chocolate making process.

Or

- (b) Explain about the varieties of icings.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Fourth Semester
GARDE MANAGER
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define garde manger.
2. What is smoking method?
3. What are the display and presentation?
4. Define the term chaud froid.
5. What is aspic jelly?
6. What are the types of sausages?
7. Explain the term "Chaud froid".
8. What are the types of garnishes?
9. What is appetizers?
10. What are the types of filling, spread and sports?

Part B

(5 × 5 = 25)

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

11. (a) Write the importance of food presentation and carvings.

Or

- (b) Explain the aspic logo, tallow sculptures and chaud – froid designs.

12. (a) What are the major role of filling and spreads in sandwich?

Or

- (b) Write the history of sandwich in detail.

13. (a) What are the storage method followed in the garde manager department?

Or

- (b) Explain – Bacon, ham, gammon.

14. (a) What are the sausage and its types?

Or

- (b) Explain the preparation method of galantine and give the galantine dish name any five.

15. (a) Brief about the pates and terrines.

Or

- (b) Write about the major role of fruit and vegetable carving in garde manager.

Part C

(3 × 10 = 30)

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

16. (a) Write the brief about the preparation method of mousses and mousselines.

Or

- (b) What are the major role of charcutiere?

17. (a) Brief about the different types of garnishes.

Or

- (b) Draw the pumpking carving and mention the advantage of carving.

18. (a) Draw the layout of garde manager and give the details of garde manager work flow.

Or

- (b) Write the duties and responsibilities of the head of garde manager.

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B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
PRINCIPLES OF MANAGEMENT
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the function of middle level management?
2. What do you mean by administration?
3. What is a plan?
4. What do you mean by staffing?
5. Why is controlling very essential?
6. What do you mean by budgeting?
7. What is matrix organization?
8. What do you mean by functional department?

9. Define motivation.
10. Define leadership.

Part B (5 × 5 = 25)

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

11. (a) Detail the different levels of management.
Or
(b) Discuss the functions of management.
12. (a) Detail the management skills.
Or
(b) Explain scientific management.
13. (a) Discuss the importance of planning.
Or
(b) Detail the different types of planning.
14. (a) Discuss pull and push theory in motivation.
Or
(b) Explain Maslow's Need Hierarchy theory.
15. (a) Discuss the qualities of a good leader.
Or
(b) Detail the different leadership styles.

Part C (3 × 10 = 30)

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

16. (a) Explain how a good leader can make positive results in an organization.
Or
(b) Explain the monetary and non-monetary factors in motivation.

17. (a) Discuss the outcomes of good decision making in organizations.

Or

(b) Detail the process of MBO.

18. (a) Define Fayol's 14 principles.

Or

(b) Explain the various methods of inventory management.

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96552

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
HUMAN RESOURCE MANAGEMENT
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is line function?
2. What do you mean by recruitment?
3. What is job specification?
4. What do you mean by job rotation?
5. Why is demotion made?
6. What do you mean by bonus?
7. What do you mean by morale?

8. What do you mean by sensitivity training?
9. What do you mean by employee welfare?
10. What is a grievance?

Part B

(5 × 5 = 25)

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

11. (a) Discuss the scope of human resource management.

Or

- (b) Detail the methods of job analysis.

12. (a) Detail the advantages of training.

Or

- (b) Discuss the development program provided to employees.

13. (a) Discuss the importance of human resource planning.

Or

- (b) Differentiate recruitment with selection.

14. (a) Discuss the advantages and disadvantages of hourly wage system.

Or

- (b) Give a brief note on fringe benefits.

15. (a) Discuss some of the employee engagement programs.

Or

- (b) Detail the safety measures provided to employees.

Part C

(3 × 10 = 30)

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

16. (a) Explain the process of job analysis.

Or

- (b) Explain the monetary and non-monetary factors in motivating employees.

17. (a) Discuss the different types of interview methods.

Or

- (b) Detail the Human resource information system.

18. (a) Detail the welfare measures provided to the employees.

Or

- (b) Explain the various methods of redressing the grievance.

C-3568

Sub. Code

96553

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
FOOD OUTLETS AND ENTREPRENEURSHIP
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. Define rewards and motivations.
2. What are the health related issues for fast food?
3. Write about the environment friendly products.
4. Mention the lay role in fast food industry.
5. Define time management.
6. Write about the vendor contracts.
7. How customer care is helpful in hotel?
8. Explain innovation of packing for food.
9. What are the steps taken for quality of food products?
10. What is MICE?

Part B

(5 × 5 = 25)

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

11. (a) Explain about pre opening and settling restaurant outlets.

Or

- (b) Briefly write about banquet booking procedure.

12. (a) Explain about the off premises catering.

Or

- (b) Describe the career opportunities in event management.

13. (a) Explain about the characteristics of entrepreneurship.

Or

- (b) Describe about customer satisfaction and service quality.

14. (a) Explain the essence and importance of entrepreneurship.

Or

- (b) Explain about how India emerging in fast food industry.

15. (a) Describe the event leadership through human resource.

Or

- (b) Explain about capital investment and barrowing capitals.

Part C

(3 × 10 = 30)

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

16. (a) Briefly explain about exhibitions and special events management.

Or

- (b) Describe about the principles of fast food operations.

17. (a) Explain the formal and format used in banquets with diagram.

Or

- (b) Describe about the banquet organization for 1500 packs.

18. (a) Describe the event administration and co-ordination.

Or

- (b) Explain about the historic root of celebrations.

C-3569

Sub. Code

96554

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
MARKETING MANAGEMENT
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Logic marketing?
2. What is marketing mix?
3. Define strategy.
4. What are the three levels of marketing?
5. What is reference group?
6. What is motivation?
7. What do you mean by marketing information?
8. What is sampling in research?

9. Define communication.
10. What is meant by Distribution mix?

Part B

(5 × 5 = 25)

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

11. (a) Write a note on sale orientation phase.

Or

- (b) How to successfully transition to a management role?

12. (a) Explain the importance of hospitality marketing.

Or

- (b) Discuss the planning for strategic decisions in hospitality marketing.

13. (a) What is meant by interview? Explain its types.

Or

- (b) Write a note on qualitative research design.

14. (a) What is the difference between point of sale and point of purchase?

Or

- (b) Explain derive demand. Given suitable example.

15. (a) What is the difference between advertising and sale promotion?

Or

- (b) What is an effective marketing communication?

Part C

(3 × 10 = 30)

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

16. (a) Enumerate the marketing concepts and philosophy in operation.

Or

- (b) Discuss the conceptual framework for marketing strategies and decisions.

17. (a) Explain the factors that influence the individual guest behavior.

Or

- (b) Explain need and importance of marketing information research.

18. (a) Explain the future developments in the lodging sector.

Or

- (b) How to develop on effective mix of marketing tactics?

C-3570

Sub. Code

96555

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
RESEARCH METHODOLOGY
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is scientific attitude? What are its elements?
2. What are the limitations of a model?
3. Define sampling design.
4. What are the limitations of sampling?
5. What is a social science distance scale?
6. What is the nature of Likert type rating scale?
7. What is median test?
8. What is time-series analysis?

9. What are the purpose of footnotes?
10. Why quotations are used in a research report?

Part B

(5 × 5 = 25)

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

11. (a) Describe the process of model building.

Or

- (b) Discuss the purpose of research.

12. (a) Explain double sampling.

Or

- (b) Distinguish between sampling errors and sampling bias.

13. (a) Discuss the characteristics of interview method.

Or

- (b) Explain the procedure of mail survey.

14. (a) Explain “Decision criteria” in hypothesis testing.

Or

- (b) Discuss the uses of Z-test, T-test, F-test.

15. (a) What is briefing of a research report? In what situation is it done?

Or

- (b) How a researcher can make a critical evaluation of his draft report?

Part C

(3 × 10 = 30)

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

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

Or

- (b) Discuss the types of interpersonal relations.

17. (a) Describe the steps involved in cluster sampling process.

Or

- (b) Describe briefly three types of simulation.

18. (a) Explain briefly about the steps involved in planning report writing work.

Or

- (b) Describe the detail how a research report should be presented.
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C-3571

Sub. Code

96556A

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
INDIAN CUISINE SPECIALIZATION
(2018 onwards)

Duration : 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 two equipments used in sweet kitchen.
4. Name the staffs comes under East Indian cuisine.
5. What is organic food?
6. What are esthetic cuisine?
7. Give some examples from Bengali sweets.
8. What is VIMDACOO?
9. What is meant by AGMARK?
10. What are Garnish?

Part B

(5 × 5 = 25)

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

11. (a) Explain the difference between marinating and seasonings.

Or

- (b) How does the foreign influence affects Indian cuisine?

12. (a) Explain detail about Landon cuisine.

Or

- (b) Write short notes on Indian gravies.

13. (a) Write short notes on rice and its preparation.

Or

- (b) Write short notes on food fat tool.

14. (a) Explain about dum cooking in detail.

Or

- (b) Write short notes on binding agent and thickening agent.

15. (a) Explain the receipe for the preparation of pakkvamer.

Or

- (b) Explain the signature lights from loan cuisine.

Part C

(3 × 10 = 30)

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

16. (a) Explain briefly about the influence of portegues in South Indian Cuisine.

Or

- (b) Write down the difference between Pulao and Briyani.

17. (a) Explain about the fabrication and installation of a tandoori.

Or

- (b) Explain about the role of Mawabs in Indian cuisine.

18. (a) Explain briefly about different types of rice with neat examples in detail.

Or

- (b) Briefly discuss about – Indian cooking methods.

C-3582

Sub. Code

96526

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Second Year
RESTAURANT AND KITCHEN DESIGN
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is preliminary?
2. Define the term "Kitchen".
3. What are the various principles of kitchen and restaurant design?
4. Name the types of restaurant.
5. What are the equipments needed for restaurant kitchen?
6. Define the uses of architecture.
7. What are the various kitchen design considerations?
8. Write brief about facilities.

9. Write short notes on Restaurant and Bar design considerations.
10. Define the term “fine dining restaurant”.

Part B (5 × 5 = 25)

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

11. (a) Explain about concept of development and feasibility of restaurant.

Or

- (b) Describe about cost control in restaurant.

12. (a) Explain the impact of design on efficiency and safety procedure of kitchen.

Or

- (b) Explain about facility management in Hotel.

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

Or

- (b) Explain about planning of kitchen.

14. (a) Explain about food preparation area in the kitchen.

Or

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

15. (a) Write notes on bar planning and designs.

Or

- (b) Explain about design of HVAC systems.

Part C

(3 × 10 = 30)

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

16. (a) Discuss in detail about site selection and planning restaurants.

Or

- (b) Explain about necessary approvals from agencies to open restaurants.

17. (a) Explain about equipment selection, standards and specifications of kitchen.

Or

- (b) Discuss in detail about modern equipment for restaurant and kitchen.

18. (a) What notes on Budget, Cost effectiveness in the design of restaurant.

Or

- (b) Explain in detail about fine dining restaurant and stand alone restaurant.

C-3583

Sub. Code

96531

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Year
ORGANISATIONAL BEHAVIOUR
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name any four theories of motivation.
2. What is contingency approach?
3. Give example for self management.
4. Name any four types of training methods.
5. Name any four types of key skills.
6. What is team work?
7. Expand: SWOT.
8. What is people management?

9. Define the term “Hormonization”.
10. Expand : COSHH.

Part B

(5 × 5 = 25)

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

11. (a) Write the main features of organization behaviour.

Or

- (b) Write the types of leadership styles.

12. (a) List down the functions of Human Resource Management.

Or

- (b) Write the steps in Recruitment and Selection Process.

13. (a) Write the Technical skills in management.

Or

- (b) Write the Benefits of Time Management.

14. (a) How do you build trust with colleagues.

Or

- (b) Brief the five methods of conflict resolutions.

15. (a) Write the steps to handling customer complaints.

Or

- (b) List down the fire safety regulations for Hotels in India.

Part C

(3 × 10 = 30)

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

16. (a) Explain the Organizational Behaviour Models.

Or

- (b) Narrate the role of Human Resource Management in an organization.

17. (a) Elaborate the seven skills for a successful management career.

Or

- (b) Describe the psychological factors affecting consumer buying behaviour.

18. (a) Explain the methods of motivating employees in an organisation.

Or

- (b) Discuss the Harmonizing Quality Assurance Processes.

C-3584

Sub. Code

96532

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Year
RESEARCH METHODOLOGY
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What do you mean by research?
2. What is a research problem?
3. Define descriptive research.
4. What do you mean by conceptual research?
5. Mention the two different methods of data collection.
6. What are structured interviews?
7. What is standard error?
8. What is Type I and Type II error?

9. What is a Report?
10. Name any two charts.

Part B (5 × 5 = 25)

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

11. (a) Discuss the characteristics of research.

Or

(b) Explain the selection and formulation of research problem.
12. (a) What are the steps in research?

Or

(b) Write notes on the objectives of research.
13. (a) Differentiate between census method and sampling method.

Or

(b) How would you differentiate between simple random sampling and complex random sampling designs?
14. (a) Write short notes on contemporary trends in tourism research.

Or

(b) Write short notes on simple regression analysis.
15. (a) Write notes on the layout of research reports.

Or

(b) Write the short note on Bibliography and its importance in context of research report.

Part C

(3 × 10 = 30)

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

16. (a) Describe the purpose of Research Design.

Or

- (b) Explain the various types of research.

17. (a) Write an essay on probability sampling techniques.

Or

- (b) Discuss the major areas of research in tourism.

18. (a) Explain the types of research reports.

Or

- (b) Distinguish between quantitative and qualitative research.
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C-3585

Sub. Code

96533

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Year
FOOD OUTLETS AND ENTREPRENEURSHIP
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is customer satisfaction?
2. What do you mean fast food?
3. Expand SWOT.
4. Define – Hygiene.
5. What is small scale business?
6. What is quality management?
7. Write about event management.
8. Define – leadership.
9. What is planning?
10. What do you mean by capital investments?

Part B

(5 × 5 = 25)

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

11. (a) Describe the reasons for emergence of fast food outlets in India.

Or

- (b) Give a short notes on innovation in packing.

12. (a) Explain about the service quality management.

Or

- (b) Brief about the various opportunities in fast food industries.

13. (a) Distinguish between event administration and event coordination.

Or

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

14. (a) List out and describe the different types of exhibitions.

Or

- (b) Describe about human resource management.

15. (a) Give a note on the procedure of banquet booking.

Or

- (b) How transportation plays an important role in fast food industries? Explain.

Part C

(3 × 10 = 30)

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

16. (a) Explain the different challenges of fast food industry.

Or

- (b) Give a detailed note on SWOT analysis.

17. (a) Elaborate the classification of entrepreneurs.

Or

- (b) Comment in detail about developing and implementing of event plan.

18. (a) Explain in detail about banquet administration.

Or

- (b) Write in detail about off premises catering.

C-3586

Sub. Code

96534

B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Year
SALES AND MARKETING MANAGEMENT
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Hospitality Marketing?
2. Differentiate between sales and marketing.
3. What is perceptual mapping?
4. What do you mean by product positioning?
5. Define market segmentation.
6. Expand PLC.
7. Define distribution channel.

8. What is advertisement?
9. What do you mean by discount pricing?
10. Expand PR.

Part B (5 × 5 = 25)

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

11. (a) Write notes on concept of marketing.

Or

(b) Elaborate on “Reception as a sales department”.
12. (a) How are customer buying decisions made in the service industry?

Or

(b) What is consumer behaviour? What is the importance of studying consumer behaviour?
13. (a) What are the ethical issues in marketing research?

Or

(b) Write short notes on sales forecasting.
14. (a) Write about the product life cycle.

Or

(b) Write short notes on distribution channels of hospitality industry.

15. (a) Write the role of sales promotion in tourism development.

Or

- (b) What is merchandising? Give the methods used by a hotel to merchandise its products.

Part C

(3 × 10 = 30)

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

16. (a) Explain the influences in a macro and micro environment.

Or

- (b) Write an essay on (any ONE) :
- (i) Market Segmentation
 - (ii) Consumer Behaviour Model.

17. (a) Explain the marketing planning process.

Or

- (b) Explain the 7 P's of marketing mix.

18. (a) Write short notes on (any TWO) :
- (i) Personal selling tools.
 - (ii) Publicity
 - (iii) Public Relation process.

Or

- (b) Explain the various pricing strategies.