

C-4960

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

First Semester

Culinary arts and chef management

NUTRITION AND DIETETICS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define nutrients.
2. What are body building foods?
3. What are the effects of protein deficiency?
4. What is PUFA?
5. What is lactose intolerance?
6. What are the disorders of protein deficiency?
7. Name the sources of trans fat.
8. What is hypokalemia?
9. Define a balanced diet.
10. What is overweight?

Part B

(5 × 5 = 25)

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

11. (a) What are the functions of food?

Or

- (b) What are the various components of a food label?

12. (a) Write a note on the digestion and absorption of carbohydrates.

Or

- (b) Define the following – (i) Rancidity
(ii) dextrinisation (iii) lactose intolerance

13. (a) Explain the classification of vitamins.

Or

- (b) Highlight the importance of minerals in the daily diet.

14. (a) Discuss the basic five food group.

Or

- (b) What are the principles of a balanced diet?

15. (a) Plan a day's menu for a school going child and mention his requirements for macronutrients.

Or

- (b) Write a note on bulimia nervosa.

Part C

(3 × 10 = 30)

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

16. (a) Discuss the functions of vitamins in the human body.

Or

- (b) Write about the digestion and absorption of fats.

17. (a) Write about the functions, sources and deficiency symptoms of thiamine.

Or

(b) What is a food guide pyramid? Explain.

18. (a) What is a low calorie diet? Explain with a sample menu.

Or

(b) Write a short note on cardiovascular disease.

C-4961

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

First Semester

Culinary Arts and Chef Management

BASIC CULINARY ARTS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Give the origin of cooking.
2. Classify fruits.
3. What is purchase specification?
4. Define texture.
5. What is visualisation?
6. Give two examples of combination cooking methods.
7. Give four culinary uses of cereals.
8. Define menu planning.
9. Give the principles of system catering.
10. Name the food transport equipments.

Part B

(5 × 5 = 25)

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

11. (a) Give the challenges and issues in culinary industry.

Or

- (b) Explain the classification of vegetables with examples.

12. (a) Give the significance of identifying personal style and strengths.

Or

- (b) Explain the different moist heat cooking methods with examples.

13. (a) Write a short note on purchase procedure.

Or

- (b) Explain the classical kitchen brigade.

14. (a) What are the different varieties of potato? Explain how its quality is checked.

Or

- (b) Explain the pigments of fruits and their changes during cooking.

15. (a) Give the preparation procedure for classical accompaniments.

Or

- (b) What are the different factors affecting menu planning?

Part C

(3 × 10 = 30)

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

16. (a) Explain the fine dining practices across different countries of the globe.

Or

- (b) Define and explain the different techniques of mise en place.

17. (a) Give the importance of identifying personal objectives and goals.

Or

- (b) Write a note on the study of cooking commodities in a kitchen.

18. (a) Define rechauffe. Enumerate the rules of reheating foods.

Or

- (b) Give the classification of system catering.
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C-4962

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

First Semester

Culinary arts and chef management

BAKERY AND PASTRY ARTS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define kneading.
2. What is fermentation?
3. What is a frosting?
4. What is the use of parchment paper?
5. What are the basic ingredients of a soufflé?
6. What is a rosette?
7. Name the common baking tools.
8. Name the different types of puddings.
9. What is a palette knife?
10. What is an appetiser?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the different steps in bread making?
Or
(b) Explain the role of different ingredients in bread making.
12. (a) Differentiate the different types of syrups.
Or
(b) Give the steps in the preparation of whipping cream.
13. (a) What are the seven types of pastry?
Or
(b) What is blending method?
14. (a) Discuss the different cake failures and defects.
Or
(b) What are the different pastry processing techniques?
15. (a) Explain the different types of custards.
Or
(b) Give the method of preparing soufflès.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the basic steps in making pastry.
Or
(b) Explain the internal and external faults in bread making and their causes

17. (a) Give the methods of making cookies.

Or

(b) What are the different steps in balancing cake formulas?

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

Or

(b) What are the variations in hot Desserts?

C-4963

Sub. Code

96532

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Third Semester

Culinary Arts and chef management

CUISINES OF ASIA

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define hoisen.
2. What is hoe?
3. Name the common Korean cooking tools.
4. What is dashi?
5. Mention few indigenous ingredients of Vietnam.
6. What is Pho in Vietnamese cooking?
7. What is a Roux?
8. What is a stagiaire?
9. Name the major Asian countries.
10. What is dredge?

Part B

(5 × 5 = 25)

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

11. (a) Name the famous chefs of Asia.

Or

- (b) Give the dining trends of Asian countries.

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

Or

- (b) What are the different tools and equipments of China?

13. (a) Highlight the different methods of Korean cooking.

Or

- (b) Give the new dining trends in cooking.

14. (a) Explain the common daily foods of Vietnam.

Or

- (b) Give the indigenous ingredients of Vietnam

15. (a) Give the Thai flavour profile.

Or

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

Part C

(3 × 10 = 30)

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

16. (a) Explain the tea ceremony.

Or

- (b) Enumerate the tools and equipments used in Korea.

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

Or

- (b) Enumerate the indigenous and historical influences of the cuisine of Japan.

18. (a) Give the philosophy of festive cooking.

Or

- (b) Discuss the different methods of cooking followed in Vietnam.
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C-4964

Sub. Code

96533

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Third Semester

Culinary arts and chef management

CUISINES OF AMERICA AND EUROPE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write the speciality of rice used in Sushi.
2. Name any two types/varieties of Noodles.
3. What is Miso?
4. What is Chorizo?
5. How Olive is cured?
6. What is Shawarma?
7. How do you prepare Pesto sauce?
8. Which country is famous for Shepherd's pie?
9. Name any two French cheeses.
10. How Burrito are made?

Part B

(5 × 5 = 25)

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

11. (a) Explain the types of vegetables used in Mediterranean cuisine.

Or

- (b) Write a note on the cuisine of the Middle East.

12. (a) How kebab is made? Name any five varieties.

Or

- (b) Write the preparation of Hummus.

13. (a) What are the staple ingredients of Greek cuisine?

Or

- (b) Highlight the role of Cheese in Italian cuisine.

14. (a) Describe any five varieties of sheet Pasta with a short description.

Or

- (b) What are the staple ingredients of Italian cuisine?

15. (a) Write a short note on German sausages.

Or

- (b) What is Le Marche cuisine? Describe with examples.

Part C

(3 × 10 = 30)

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

16. (a) Write the food culture of East Asian cuisine.

Or

- (b) Describe the culinary uses of Olives.

17. (a) Explain the culinary regions of France.

Or

(b) Describe the cooking equipments used in Mexican cuisine.

18. (a) Write about the cuisine of Nordic Union.

Or

(b) How will you prepare Gazpacho?

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Sub. Code

96534

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Third Semester

Culinary Arts and Chef Management

RESTAURANT AND KITCHEN DESIGN

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the considerations of restaurant site selection?
2. What is kitchen architecture?
3. What is feasibility?
4. Define harmony.
5. What is layout design?
6. Write the considerations of equipment selection.
7. Define cost effectiveness.
8. Define HVAC.
9. What is a budget?
10. What is a fine dining restaurant?

Part B

(5 × 5 = 25)

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

11. (a) Explain the points to be considered for selection of site for a restaurant.

Or

- (b) What are the steps to be considered in designing a restaurant kitchen?

12. (a) Discuss the five principles of design.

Or

- (b) Write short notes on kitchen architecture.

13. (a) Write a short note on selection of equipment for a restaurant.

Or

- (b) Give the standards of selecting equipments for a restaurant.

14. (a) Discuss the layout of food preparation area with illustration.

Or

- (b) Plan the layout of a holding area.

15. (a) Define and explain budget.

Or

- (b) How to plan the seating capacity for a medium level restaurant?

Part C

(3 × 10 = 30)

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

16. (a) What are the steps to obtain approval for setting up a restaurant?

Or

- (b) Discuss the layout design of cold and dry storage areas.

17. (a) What are the considerations for selecting equipments for a kitchen?

Or

- (b) Give the principles of food service facilities architecture.

18. (a) What is HVAC system? How does it work?

Or

- (b) Plan the interior for a fine dine restaurant in a metropolitan city.
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C-2042

Sub. Code

96542

B.Sc DEGREE EXAMINATION, NOVEMBER 2021

Fourth Semester

Culinary Arts and Chef Management

FOOD COST AND INVENTORY MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the control system followed in hotel?
2. What is beverage control?
3. Define monthly inventory.
4. What is controlling of labor cost?
5. Explain the term Dinner house?
6. What is called execution?
7. What are the marketing categories?
8. Explain customer segments?
9. What is marketing Audit?
10. Define the term monitoring?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Write the short note on Purchasing control, Receiving control and Storing control.

Or

- (b) Explain the beverage sales control?

12. (a) Write about the importance controlling the Labor cost?

Or

- (b) Brief about the objectives of inventory programme?

13. (a) Explain the Restaurant Chains with some examples?

Or

- (b) Write about the success factor – Right concept.

14. (a) What are the promotional process explain in detail?

Or

- (b) What are the major role of marketing department in hospitality industry?

15. (a) Explain the customer understanding techniques in industry?

Or

- (b) How does inventory affect food cost?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the advantage of promoting the staff in the industry?

Or

- (b) What are the duties and responsibilities of Public Relation department.

17. (a) Explain the chain restaurant and its advantage and disadvantage?

Or

- (b) Write the strategy of solving the customer requirement in hospitality industry.

18. (a) Write the importance of storing and issuing control?

Or

- (b) Explain the detail beverage sales control and its advantages.
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C-2043

Sub. Code

96543

B.Sc DEGREE EXAMINATION, NOVEMBER 2021

Fourth Semester

Culinary Arts and Chef Management

ADVANCED BAKERY AND PATISSERIE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Icings?
2. What is Frozen desserts?
3. What is Toppings?
4. Definitions of Ice-Creams?
5. Write down the types of Bread.
6. What is Cocoa buffer?
7. Write down the Baking temperature for Bread and Cookies.
8. Write the uses of Meringues?
9. What are ingredients used for chocolate cookies.
10. What is Meringues?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Briefly explain about Butter Cream icings.

Or

- (b) Write down the difference between Icings and Toppings.

12. (a) Briefly explain about the Recipe of Cheese cake.

Or

- (b) Write down the recipe of Vennilla Mousse.

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

Or

- (b) Explain about the Cooking Meringues.

14. (a) Briefly explain about Bread Falls.

Or

- (b) Write down the Role of ingredients used in Bread making.

15. (a) Explain about the types of Chocolate.

Or

- (b) Write the applications of white chocolate.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain about types and classification of Frozen dessert.

Or

- (b) Explain about the making process of meringues.

17. (a) Write down the Recipe about souffle and mouse.

Or

- (b) Briefly explain about the types of International Bread.

18. (a) Discuss on your own about ice-cream manufacturing procedure.

Or

- (b) Briefly explain about the chocolate making process.
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C-2044

Sub. Code

96544

B.Sc DEGREE EXAMINATION, NOVEMBER 2021

Fourth Semester

Culinary Arts and Chef Management

GARDE MANGER

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Garde Manger?
2. Define Carving.
3. What is Canapés give example?
4. Define the term Aspic logo.
5. What are cold cuts used in Garde manger?
6. Define "Force Meat".
7. What is called Galantines?
8. Name any five Appetizers food.
9. What is garnishes?
10. Explain Sandwiches.

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What are the major equipments used in food styling and presentation in garde manger?

Or

- (b) Explain the types of decorations in detail.

12. (a) What are the advantage of vegetable carving and mention its disadvantage?

Or

- (b) Brief about the carving material used in hotel industry.

13. (a) Explain the types of Sandwiches.

Or

- (b) Brief about the storing method in Garde manger.

14. (a) Explain the steps of preparing forcemeat and storage method.

Or

- (b) Write the advantage and disadvantage of ASPIC Jelly.

15. (a) Explain the classification of carving and garnishes.

Or

- (b) Write the importance of garnishes in hotel industries.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the details of decoration and food styling in Garde Manger.

Or

- (b) Explain the smoking method of cooking with some examples.

17. (a) Brief the importance of displays in garde manger.

Or

- (b) Explain the non-edible displays and its advantages.

18. (a) Explain the different types of garnishes used in garde manger.

Or

- (b) Write the details of Galantines and ballantines in garde manger.

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Sub. Code

96551

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Culinary Arts and Chef Management

PRINCIPLES OF MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define: Management.
2. What is MBO?
3. What do you mean by Departmentation?
4. What is meant by Authority?
5. Define Directing.
6. What is Democratic?
7. What do you mean by Control?
8. What is Responsibility?
9. What is meant by “Co-ordination”?
10. What do you mean by Stress Management?

Part B

(5 × 5 = 25)

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

11. (a) What are differences between Management and Administration?

Or

- (b) Explain the process of MBO with its merits and demerits.

12. (a) Describe the different types of decision.

Or

- (b) Explain the principles of a good organization.

13. (a) Distinguish between delegation from decentralization.

Or

- (b) Explain Maslow's hierarchy of need theory of motivation.

14. (a) What is Strategic Management? What are the five stages of Strategic Management?

Or

- (b) Discuss the various control techniques used in an organization.

15. (a) Write short notes on Formal and Informal Communication.

Or

- (b) Discuss the process involved in Total Quality Management.

Part C

(3 × 10 = 30)

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

16. (a) What are the major contributions of Peter F. Drucker to Management? Explain.

Or

- (b) Explain the various steps involved in the process of planning.

17. (a) What is Leadership? Explain the various leadership styles in management?

Or

- (b) Explain the various stages involved in the process of control.

18. (a) What are the consequences of stress? How do you manage stress?

Or

- (b) Explain the selection process in management.

C-4967

Sub. Code

96552

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Culinary Arts and Chef Management

HUMAN RESOURCE MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Human Resource Management.
2. List out the functions of HRM.
3. What do you mean by HRD?
4. What is Job Evaluation?
5. Write the objectives of Employee Training.
6. What is Demotion?
7. Define Compensation.
8. What is Collective bargaining?
9. What do you mean by Labour Welfare?
10. What do you understand by Employee grievance?

Part B

(5 × 5 = 25)

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

11. (a) Explain the nature of Human Resource Management.

Or

- (b) Write down the primary responsibilities of Human Resource managers.

12. (a) Explain the objectives of human resource planning.

Or

- (b) Explain the six steps in job analysis.

13. (a) Write down the difference between Recruitment and Selection.

Or

- (b) Explain various types of tests used in the selection process.

14. (a) State the principles of Wage and Salary Administration.

Or

- (b) What are the different categories of Fringe Benefits? Explain its essential features?

15. (a) Explain the main characteristics of discipline.

Or

- (b) Write down the importance of employee maintenance in an organization.

Part C

(3 × 10 = 30)

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

16. (a) Write down the nature of HRM and explain its relevance in present scenario.

Or

- (b) Explain the process of human resource planning.
17. (a) What is Job Rotation? Discuss the advantage and disadvantages of Job Rotation Technique.

Or

- (b) Explain various steps involved in the selecting an employee.
18. (a) Briefly explain the various methods of job evaluation.

Or

- (b) Analyse the importance and benefits of employee welfare and safety.
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C-4968

Sub. Code

96553

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Culinary Arts and Chef Management

FOOD OUTLETS AND ENTREPRENEURSHIP

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Who leads the fast food industry?
2. When in the fast food industry begins in India?
3. Name any four leading brands of fast food industries.
4. What are the operations of restaurant?
5. Define - Function prospectus.
6. What is the environmental challenge of fast food industry?
7. Define event management.
8. What is mean by Vendour contracts?
9. Define - FSSAI.
10. Name any four types of functions celebrated at fast food restaurants.

Part B

(5 × 5 = 25)

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

11. (a) List out the challenges by fast food restaurants.

Or

- (b) Briefly explain about to solve the problems in fast food industry.

12. (a) Write short notes about the opportunities of fast food industries.

Or

- (b) Briefly explain about hygiene and sanitation.

13. (a) Describe shortly about the importance of entrepreneurship in India.

Or

- (b) What are the characters of a successful entrepreneur?

14. (a) Write short notes about the implements of event plan.

Or

- (b) Briefly explain about time management.

15. (a) List out the points to be followed before selecting the location for an event.

Or

- (b) Write short notes about onsite event production.

Part C

(3 × 10 = 30)

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

16. (a) Explain the reasons for emergency to introduce fast food industry in India.

Or

- (b) List out the principles of fast food operations.

17. (a) Explain in detail about the classification of entrepreneur.

Or

- (b) Write in detail about the implementation and development of event plan.

18. (a) Draw and explain about the function prospectus.

Or

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

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96554

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Culinary Arts and Chef Management

MARKETING MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define hospitality marketing.
2. What is branding?
3. What do you mean by marketing philosophy?
4. What is Strategic Decision Making?
5. Name the three levels of planning.
6. What do you understand by consumer motivation?
7. What is Database marketing?
8. What do you mean by Marketing Research?
9. What is Communication Mix?
10. Define Public Relation.

Part B

(5 × 5 = 25)

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

11. (a) Explain the components of hospitality marketing mix.

Or

- (b) Point out and explain the five marketing orientations.

12. (a) Explain the process of strategic decision making.

Or

- (b) Write short note on the role of strategic marketing in hotel industry.

13. (a) What are the factors that affect guest behaviour? Explain.

Or

- (b) Explain the importance of consumer satisfaction in hotel industry.

14. (a) Explain the benefits of using data in marketing.

Or

- (b) Explain the functions of marketing research.

15. (a) State the role of marketing communication mix.

Or

- (b) Write down the importance of marketing communication.

Part C

(3 × 10 = 30)

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

16. (a) Evaluate the role of marketing in hospitality industry.

Or

- (b) Describe the effective framework for strategic decision-making in marketing.

17. (a) Discuss the basic steps to convert strategies into action plans.

Or

- (b) Write an essay on the latest trends in consumer behaviour in hospitality business.

18. (a) Point out and explain the different types of marketing information.

Or

- (b) List any ten elements of marketing communication and explain.

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96555

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Culinary Arts and Chef Management

RESEARCH METHODOLOGY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define the term "Philosophies".
2. What is Validity?
3. What is Bias?
4. Define the term Universe.
5. What is snowball sampling?
6. What is the use of books and journals in research?
7. State the implications of Bibliography.
8. What is a variable? Give examples.
9. Give two examples of measurement scales.
10. How do you collect data?

Part B

(5 × 5 = 25)

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

11. (a) How do you classify research based on its objective?

Or

- (b) Write the limitations of Survey Method

12. (a) Give the guideline to construct a research tool.

Or

- (b) Name the types of questionnaire and explain any one.

13. (a) What is incorrect reporting?

Or

- (b) What is probability sampling? What are its limits?

14. (a) What are the merits of sampling?

Or

- (b) What are the primary reasons for errors in sampling?

15. (a) Write short notes on Nominal scale.

Or

- (b) What are the main statistical limitations of nominal scale?

Part C

(3 × 10 = 30)

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

16. (a) Describe the characteristics of a Research process.

Or

- (b) Explain focus group interviewing and mention its drawbacks.

17. (a) How do you process data?

Or

- (b) Describe the different parts of a report.

18. (a) Explain the application of comparative scales with examples.

Or

- (b) How will you calculate arithmetic mean for grouped data? Explain with example.
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C-4971

Sub. Code

96556A

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Culinary Arts and Chef Management

INDIAN CUISINE SPECIALIZATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. Define the term “ molecular gastronomy”.
2. What is Rumali Roti?
3. How the word “Biryani” is derived?
4. How Shammi Kebab is made?
5. What is Khorma?
6. Who gave birth to Dum style cooking?
7. Define the term Dastarkhwan.
8. Give two famous dishes of Punjabi cuisine.
9. Define Bohri cooking.
10. Define the term “Jalebi”.

Part B

(5 × 5 = 25)

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

11. (a) Describe any five quality dishes of Maharashtra.

Or

- (b) What are the salient features of Balti cooking?

12. (a) Describe the sweetening agents used in Indian cuisine with two examples for each.

Or

- (b) Write short note on Goan cuisine.

13. (a) How do you prepare shrikhand?

Or

- (b) Write short note on Kheer/Payas.

14. (a) Write the ingredients of Pav Bhaji Masala.

Or

- (b) Write about the salient features of Eastern Indian cooking.

15. (a) Describe the three stages of Indian cooking.

Or

- (b) What are the features of Indian Dhaba foods?

Part C

(3 × 10 = 30)

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

16. (a) Describe the following :

- (i) Methi Thepla
- (ii) Bhakhri
- (iii) Rotli
- (iv) Khakra
- (v) Dhebra
- (vi) Puran Poli.

Or

(b) Describe the features of Gujarati cuisine.

17. (a) Highlight the features of Hyderabadi cuisine.

Or

(b) Write the history of Bengali cuisine.

18. (a) Write the factors that affect eating habits of a culinary region.

Or

(b) Write the variations/influences in Kerala Cuisine.

C-3572

Sub. Code

96556B

**B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
NOVEMBER 2021 EXAMINATION**

Fifth Semester

CUISINE OF ASIA AND AMERICA

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write down the difference between espresso and cappuccino.
2. What is THA?
3. What is MSG?
4. What is DASH?
5. Explain fast foods.
6. What do you mean by SALSA sauce?
7. What are special equipments used in Thai cuisine?
8. What is plating techniques?
9. What is the difference between sandwiches and burger?

10. What is fusion cuisine?

Part B (5 × 5 = 25)

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

11. (a) Briefly explain about the Korean cuisine.

Or

(b) Write any two American based soup recipe.

12. (a) Write down the meal sequences of Thailand.

Or

(b) What do you mean by Jerk recipes and give any two examples?

13. (a) Explain the Mexican cuisine.

Or

(b) Explain briefly about Cantonese cuisine.

14. (a) Briefly explain about health benefits of Asian food.

Or

(b) Explain the dining trends of Japan.

15. (a) Write down the recipe for the preparation of chicken burger.

Or

(b) Explain the cuisine influence in the Thai cuisine.

Part C (3 × 10 = 30)

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

16. (a) Briefly explain the thickening and sauces used in Asian cuisine.

Or

(b) Explain the cooking methods, tools and equipments used in Thai cuisine.

17. (a) Elaborate the regional cuisine of China.

Or

(b) Discuss the various breakfast served in different cuisines of Asia.

18. (a) Discuss on your own about the Asian cuisine.

Or

(b) Discuss on your own about the American cuisine.

C-3573

Sub. Code

96556C

**B.Sc. DEGREE EXAMINATION
CULINARY ARTS AND CHEF MANAGEMENT
NOVEMBER 2021 EXAMINATION**

Fifth Semester

ADVANCED BAKERY AND CONFECTIONERY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What you mean by High – Tea breads?
2. What are characteristics of good fresh yeast?
3. What is gateaux?
4. How will you justify still and frozen desserts?
5. List out various types of breads?
6. What do you mean by petit flour?
7. What are all the food additives and preservatives used in bakery?
8. What is Artisan breads?
9. Define Icing.

10. What is puff pastry?

Part B

(5 × 5 = 25)

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

11. (a) Write the functions of salt in bakery products.

Or

(b) Name some different types of yeast and explain it briefly.

12. (a) What are the cake faults? Explain the causes.

Or

(b) How will you prepare wedding cake with icing?

13. (a) What are all the faults that will arise during biscuit making? Give the reasons.

Or

(b) Explain the different types of cookies.

14. (a) What are the precautions to taken while making pastry?

Or

(b) How do you judge the quality of bread?

15. (a) Name some natural improvers and write their uses in bakery products.

Or

(b) What are the principles involved in preparation of cakes?

Part C

(3 × 10 = 30)

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

16. (a) What are the essential and optional ingredients in a bakery and confectionery department?

Or

- (b) Answer in detail about uses of fats and oil in bakery products.

17. (a) What are the enzymes present in yeast? Explain their role in bread making.

Or

- (b) What are the points that should be borne in your mind while preparing yeast goods?

18. (a) What do you mean by caramel and explain the different stages of sugar boiling.

Or

- (b) Write brief notes on the following and describe which method would you adopt in bakery.

- (i) Straight dough method
- (ii) Sponge and dough method
- (iii) Delayed salt method.
