

**C-5959**

**Sub. Code**

**96523**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**Second Semester**

**Culinary Arts and Chef Management**

**FOOD SAFETY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is food hygiene?
2. Give examples of a biological hazard.
3. Name two low risk and two high risk foods.
4. What is the most vulnerable temperature for food poisoning?
5. Give the layout of workflow in a food premise.
6. Give the temperature of storage for meat and poultry.
7. What is traceability of goods?
8. Mention the types of seafood poisoning.
9. What is the storage period for cooked and uncooked meat?
10. What is GRAS?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a note on the different chemical hazards that can contaminate foods.

Or

- (b) What are food allergens? What are their effects? How can they be prevented?

12. (a) Give the general receiving guidelines for foods in a food establishment.

Or

- (b) Explain the time temperature principle with an illustration.

13. (a) What are the essentials of providing HACCP training for employees in a food premise?

Or

- (b) Write a note on work flow pattern.

14. (a) What is the significance of a good construction in the sanitation of a food establishment?

Or

- (b) Give a description of food preparation equipments in a food establishment.

15. (a) Discuss the various cleaning agents.

Or

- (b) Explain the microbial analysis and disinfection of walk ins and reach ins.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the methods for safe cooling and reheating of foods.

Or

- (b) Explain the seven HACCP principles in detail.

17. (a) What are the methods of preservation of foods?

Or

- (b) Enumerate the factors affecting cleaning programme.

18. (a) What is food adulteration? Give the adulterants and their detection methods of pepper, turmeric and milk.

Or

- (b) Write a brief note on the FSSAI act.

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**C-5960**

**Sub. Code**

**96524**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**Second Semester**

**Culinary Arts and Chef Management**

**INDIAN CUISINE AND CULTURE**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is “Kongunaad cuisine”?
2. Define the term “Punjabi Dhaba”.
3. What is Hyderabadi Khichdi?
4. Define the term “Saraswat cuisine”.
5. What is a condiment?
6. What is the specialty of “Mangalorian cuisine”?
7. Define the term “kosambari”.
8. What is “Basundi”?
9. What are the two classifications of “Halwa”?
10. What is “murrabas”?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Highlight the specialties of “Bihar Thaali”.

Or

- (b) What are the etiquettes of eating in a Banana leaf?

12. (a) Write the use of the following:

- (i) Black salt
- (ii) Asafetida

Or

- (b) Write the uses of the following :

- (i) Bay leaf
- (ii) Coconut

13. (a) Explain the term “Wazawan”

Or

- (b) Write the features of Kashmiri pundit cooking.

14. (a) Highlight any five features of “Mughlai Cuisine”.

Or

- (b) Examine the historical influences of Rajasthani cuisine.

15. (a) What are the features of “Maheswari cooking”?

Or

- (b) Highlight the features of Chettinad cooking.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the features of “Mapillah Cuisine”.

Or

- (b) Highlight the textures, consistencies and tastes of Sadya.

17. (a) “Festivals are feasts for Indian cooking” – discuss about the foods associated with Indian Festivals.

Or

- (b) Write the significance of Indian spices and condiments.

18. (a) Explain the culinary features of Karnataka.

Or

- (b) Describe various milk based sweets in Indian cuisine.

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**C-5964**

**Sub. Code**

**96542**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**Fourth Semester**

**Culinary Art and Chef Management**

**FOOD COST AND INVENTORY MGT**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define the term "Sales Control".
2. Write the objectives of Inventory Control.
3. Name any four customer needs.
4. What is Layout?
5. Write the primary kitchen shapes.
6. Name any four types of fast food.
7. What are customer trends?
8. What is Budget?
9. Define the term "marketing mix".
10. What is inventory cost?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the various types of food cost.  
Or  
(b) Write short note on “Standard Cost”.
12. (a) Write the types of Inventory Control Techniques.  
Or  
(b) Write the various types of fast food.
13. (a) Give the Reasons for Restaurant Business fails.  
Or  
(b) Write the key elements of a successful restaurant.
14. (a) List down the steps involved in consumer buying decision.  
Or  
(b) Write the advantages of mass marketing.
15. (a) Write the components of marketing mix.  
Or  
(b) Write the Relationship between Public Relational Marketing.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the various sales concept in Food and Beverage Management.  
Or  
(b) Discuss the latest trends of Fast Food Industry in 2020.



17. (a) Write the principles of food and beverage and labour cost control measures for food service operations.

Or

- (b) Examine the causes and consequences growth for Fast Food in India.

18. (a) Explain the steps in developing a positioning strategy in service marketing.

Or

- (b) Draw the checklist for the Marketing Audit.

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**C-5965**

**Sub. Code**

**96543**

**B.Sc. DEGREE EXAMINATION, APRIL 2022.**

**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. Define the term 'Icing'.
2. What is Glace icing?
3. Name any four Frozen desserts.
4. Brief on 'Additives'.
5. Define Meringues.
6. Write the uses of Meringue.
7. Brief on 'Dough'.
8. What is Fermentation?
9. Define the term 'cocoa'.
10. Brief on types of chocolate.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the recipe of 'Royal Icing' and mention its uses.

Or

- (b) Explain the steps involved in preparation of fondant icing.

12. (a) Describe the notes on Frozen desserts.

Or

- (b) Write the procedure to prepare strawberry ice cream.

13. (a) Explain the preparation of sugar paste and mention its uses.

Or

- (b) What is Meringue? Mention types of meringues.

14. (a) Describe the steps involved in making of Bread.

Or

- (b) Give short answers  
(i) Bread faults  
(ii) Bread Improvers

15. (a) Write the History of "Chocolate".

Or

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

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Classify different types of Icings.

Or

- (b) Explain the following terms

- (i) Marzipan
- (ii) Uses of meringues

17. (a) Describe on various international Breads.

Or

- (b) Write the recipe of 'French loaf'.

18. (a) Give short answers

- (i) Factors affecting the stability while preparing meringues
- (ii) Bread show pieces.

Or

- (b) Write the recipe for the following dishes

- (i) Croissants
- (ii) Chocolate Brownie

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**C-5966**

**Sub. Code**

**96544**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**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. Define the term "Theme buffet".
2. What is garnish?
3. What is Galantine?
4. Name any two jellying agent used in Charcuitiere.
5. Define the term "Terrine".
6. Define the term "Saltillage".
7. What is Pastillage?
8. What is Blinis?
9. Define the term "Gross piece" in cold buffet presentation.
10. What is Lean Pork?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a note on Salt dough and bread displays in cold buffet.

Or

- (b) Mention at least five portion control strategies in cold food presentation.

12. (a) How do you make Roulades?

Or

- (b) What is Raw bar counter in cold food presentation.

13. (a) Give the guidelines for presenting caviar in cold buffet.

Or

- (b) How shape and height contribute to cold food presentation?

14. (a) Give the basic guidelines for presenting filling for Sandwich.

Or

- (b) What is open sandwich? How many types are there? Write the rules for presenting open sandwich.

15. (a) Write a short note on Double-decker sandwich.

Or

- (b) Describe any five savouries on toast.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Plan the layout, display and presentation of the a cold buffet with a theme.

Or

- (b) How to make basic salt dough? How to create a successful sculpture?

17. (a) Explain the staff hierarchy of Larder kitchen staffs.

Or

- (b) Specify the composition and elements of Force meats.

18. (a) Give the general hints for making sandwiches.

Or

- (b) Categorize cold sauces of Larder and mention the rules in handling and storing the sauces.

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**C-5967**

**Sub. Code**

**96551**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**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 Organising.
2. What is the first step of planning?
3. What is decision making?
4. What is the meaning of Remuneration?
5. What is staffing?
6. State the need for induction.
7. What is communication?
8. Define motivation.
9. What is Unity of Command?
10. What is control technique?



**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) List out the development of management thought.

Or

- (b) What are the objectives of planning?

12. (a) Explain the guidelines for effective planning.

Or

- (b) What are the various methods of planning in Management? Explain.

13. (a) State the importance of departmentalization in an organization.

Or

- (b) What are the advantages of decentralization of authority?

14. (a) Explain the Maslow's need hierarchy theory of motivation.

Or

- (b) Discuss the principles of effective communication.

15. (a) Bring out the differences between traditional and modern control techniques.

Or

- (b) Explain the need and importance of controlling in management.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the various functions of management with example.

Or

- (b) List out and explain the various types of planning in management.

17. (a) Describe the process of performance appraisal.

Or

- (b) Discuss the importance of motivation theory in work place.

18. (a) Explain the types of controlling techniques in principles of management.

Or

- (b) Explain the various stages in the evolution of management thought.

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**C-5968**

**Sub. Code**

**96552**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**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. Write any two objectives of HRM.
2. What do you mean by procurement function?
3. What is human resource planning?
4. What is Job Specification?
5. List any four advantage of Job enlargement.
6. Name any four types of Selection Tests.
7. What do you mean by wage structure?
8. What is Fringe benefit?
9. What do you mean by Misconduct?
10. What is employee maintenance?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

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

Or

- (b) Write down the various functions of HRM.

12. (a) Explain the factors affecting human resource planning.

Or

- (b) Explain the principles of job design.

13. (a) Write down the steps involved in a selection process.

Or

- (b) Explain the need and importance of employee training.

14. (a) Explain the different methods of Wage Payments.

Or

- (b) Write down the various factors affecting Compensation Planning.

15. (a) State the importance of discipline in industry.

Or

- (b) Write down the components of employee maintenance.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the duties and responsibilities of human resource manager.

Or

- (b) Discuss the need and importance for human resource planning.

17. (a) Describe the various methods of collecting data for job analysis.

Or

- (b) List out and explain the various on the job and off the job training methods.

18. (a) Discuss the factors affecting Wage and Salary Administration.

Or

- (b) Explain the features and benefits of employee grievance.

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**C-5969**

**Sub. Code**

**96553**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**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. How the fast food industry came into India?
2. Write the disadvantages of fast food.
3. Define HACCP.
4. What are the uses of triplicate bill copy?
5. Define - SWOT.
6. Write any two characters of good entrepreneur.
7. What is the important of hotel in tourism industry?
8. Define - Vendor contracts.
9. What is meant by incentive?
10. Define - Off premises catering.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) List out the environmental challenges of fast food industry.

Or

- (b) Write short notes about the health issues of hotel food.

12. (a) Briefly explain about the growth of fast food industries.

Or

- (b) Write short notes about quality service management.

13. (a) Briefly explain about Entrepreneurship.

Or

- (b) Write the characters of successful entrepreneur.

14. (a) Describe shortly about the career opportunities in event management.

Or

- (b) Point out the historic roots of celebration in hotels.

15. (a) Plan a menu for birthday party.

Or

- (b) Write the booking procedures for banquet party.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the problems faced by the fast food industries- Explain?

Or

- (b) Explain in detail about the principles of fast food operations.

17. (a) Classify and explain in detail about entrepreneur.

Or

- (b) Write in detail about the leadership quality for an entrepreneur.

18. (a) Draw and explain about the organization chart of a banquet.

Or

- (b) Explain the licenses and approvals needed for opening a bar.

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**C-5970**

**Sub. Code**

**96554**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**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. What is Niche Marketing?
2. What do you mean by traditional marketing mix?
3. Define Planning.
4. What is Market Orientation?
5. Define Strategic planning.
6. What do you mean by Consumer Behaviour?
7. Define motivation.
8. What do you understand by data-driven marketing?
9. What is Marketing Information System?
10. What do you mean by Pricing Mix?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the features of hospitality marketing.

Or

- (b) Write down the concept of traditional marketing approach.

12. (a) Explain the bases for making decisions in strategic planning.

Or

- (b) Write down the elements of strategic decision making.

13. (a) Write down the factors effecting consumer behaviour.

Or

- (b) Write down the concept of corporate marketing with suitable example.

14. (a) Explain the need of information for marketing research.

Or

- (b) State the advantages of marketing research.

15. (a) What are the elements of promotional mix? Explain.

Or

- (b) Explain the role of communication mix in marketing.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the principles of service marketing.

Or

- (b) Describe the history and development of hospitality marketing.

17. (a) Discuss the factors influencing strategic decision planning in hospitality marketing.

Or

- (b) Explain the role and impact of guest behaviour in hotel business.

18. (a) Discuss the various challenges in data driven marketing.

Or

- (b) Analyse the need and importance of marketing mix in hospitality business.

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**C-5971**

**Sub. Code**

**96555**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**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. What is Tabulation?
2. Define “manual data analysis”.
3. What is Acknowledgement?
4. What is Homogeneity in sampling?
5. Mention the purpose of a research report.
6. Name any two distinct report writing styles that can be applied by students of Business Studies.
7. Define the term Scaling.
8. Give examples of Ordinal scale.
9. Define the term “Median and Mode”.
10. What is sampling error?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the objective functions of averages.

Or

- (b) What are the properties of Arithmetic mean?

12. (a) Write short note on descriptive research.

Or

- (b) What is Experimental design? What are its classification?

13. (a) What are then important principles of Sampling?

Or

- (b) Describe the significance of a Research.

14. (a) Write the advantages of Simple random sampling.

Or

- (b) Give any two definitions of Research.

15. (a) What are the types of research? Describe any one.

Or

- (b) How will you formulate a research problem?

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) List out the essentials of a Good Average.

Or

- (b) Write the advantages of Designing a research.

17. (a) Describe the following: (i) Sampling frame (ii) Representative sample (iii) Sampling bias (iv) Non-response (v) Non-probability error

Or

- (b) Name the methods of collecting secondary data and Explain any two.
18. (a) When you want to do a research on types of cuisine and the extent of their popularity what approach/type of research you will undertake?

Or

- (b) What are the considerations in selecting a research problem?
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**C-5972**

**Sub. Code**

**96556A**

**B.Sc. DEGREE EXAMINATION, APRIL 2022**

**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** questions.

1. Write the ingredients of vindaloo masala.
2. Define Kathiawari and Kutch foods.
3. Define Makhni gravy
4. What is the use of mustard seed in Indian cooking?
5. Write the culinary use of Amchur powder.
6. What is the uses of Haldi powder?
7. Describe any two thickening agents used in Indian cuisine.
8. Define the term “Dhaba food”.
9. Name any two fish preparations of Kerala.
10. Name any two popular snacks of Tamil Nadu.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the application of brown gravy in Indian cuisine.

Or

- (b) Describe the difference between Hyderabadi and Andhra cuisine.

12. (a) Write about the ancient cooking methods of India.

Or

- (b) Write short notes on Indian Fast foods with examples.

13. (a) What are the salient features of culinary pattern of Sikhism in India?

Or

- (b) Describe the salient features of Awadhi Cuisine.

14. (a) Write short note on Tiffin meals of Tamil Nadu.

Or

- (b) Write the features of Molecular gastronomy.

15. (a) How does the availability of ingredients affect the regional cuisine of India with respect to state?

Or

- (b) Write a brief note on the cuisine of Rajasthan.



**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the following; (i) Goshtaba (ii) Yakhni (iii) Venpongal (iv) Puranpoli (v) Dhokla.

Or

- (b) Describe the salient features of Tamil Nadu cuisine.

17. (a) Write about spices used in Indian cuisine.

Or

- (b) Highlight the features of Indian street foods/Road side foods.

18. (a) Explain the speciality curries of South India.

Or

- (b) Can molecular gastronomy be applied to Indian cuisine/dishes? How, give examples.

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**C-5665**

**Sub. Code**

**90127/96527/  
91924/96726**

**Common for all B.Sc. (C & HA)/B.Sc. (CA & CM)/  
B.Sc. (ID)/B.Sc. (Visual Comm.) DEGREE  
EXAMINATION, APRIL 2022**

**Second Semester**

**ENVIRONMENTAL STUDIES**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Climax
2. Keystone species.
3. Food Web of desert ecosystem.
4. Complex Emergencies.
5. Red Data Book
6. Hot spots
7. Global Warming
8. Afforestation
9. Pollutant
10. Landslide

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Justify the need for public awareness on environmental protection.

Or

- (b) Write notes on mineral resources and effects of extracting mineral resources.

12. (a) Write notes on energy flow in the ecosystem.

Or

- (b) Write notes on producers, consumers and decomposers of ecosystem with suitable examples.

13. (a) Justify “India a mega-diversity nation”.

Or

- (b) List out endangered and endemic species of India.

14. (a) Write notes on nuclear hazards.

Or

- (b) Discuss about role of an individual in prevention of pollution.

15. (a) Write notes on managing manmade disaster and crisis due to fires.

Or

- (b) Write note on loss of property and life.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on scope, importance and multidisciplinary nature of environmental studies.

Or

- (b) Write an essay on Forest Resources and problem associated with over-utilization of forest resources.

17. (a) Write an essay on types, characteristic feature, structure and function of Aquatic ecosystems.

Or

- (b) Write an essay on conservation of biodiversity.

18. (a) Write an essay on solid waste management.

Or

- (b) Enumerate various strategies in managing disasters caused due to natural calamities.
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