

C-7266

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

First Semester

Culinary Arts and Chef Management

NUTRITION AND DIETICS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are nutrients.
2. Define digestion.
3. What are carbohydrates?
4. Expand RDA and Write about it.
5. Mention any two important minerals.
6. Write Vitamin A deficiency.
7. Write any two dietary goals by W.H.O.
8. Jot down any two problems associated with an unbalanced diet.
9. What is obesity?
10. Write about low calorie diets.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the functions of food.
Or
(b) Explain the importance of a food label
12. (a) Explain about Macro nutrients.
Or
(b) Write the short note on dietary fibers.
13. (a) Differentiate between fat soluble and water soluble Vitamins.
Or
(b) Write down the functions of vitamins.
14. (a) Inscribe about food pyramid.
Or
(b) Pen down the components of a food guide pyramid.
15. (a) Explain the eating disorders.
Or
(b) Write about planning balanced diet for various age groups.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the nutritive process of digestion and absorption.
Or
(b) List out the factors affecting food selection and Explain.

17. (a) Write about dental caries and lactose intolerance.

Or

(b) Jot down the toxicity symptoms of fat soluble and water soluble Vitamins.

18. (a) Write an essay on the topic "Vitamins".

Or

(b) Draw the food pyramid and Explain the problem associated with an unbalanced diet.

C-7267

Sub. Code

96514

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

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. Write about the development of vegetables.
2. Explain the selection of fruits.
3. Write any two types of texture.
4. What is dairy keeping?
5. What is sourcing of materials?
6. Write any two importance of Kitchen brigade.
7. Jot down any two types of Potato.
8. Write the uses of garnishes.
9. Write any two factors affecting menu planning.
10. Pen down any two uses of left over ingredients.

Part B

(5 × 5 = 25)

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

11. (a) Explain the history of Cooking.

Or

- (b) Write the relation between arts and science.

12. (a) Write about identifying personal objectives and goals.

Or

- (b) Explain about analysing your approach to time Management.

13. (a) Write a short note on moist heat cooking method.

Or

- (b) Explain about classical Kitchen brigade.

14. (a) Explain about Visualisation and goal achievement.

Or

- (b) Jot down about identifying personal styles and strength.

15. (a) Write about the meals that accommodate left overs.

Or

- (b) Write down the objectives of system catering.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on challenges and issues in culinary industry.

Or

- (b) Inscribe an essay on the growth of fruits and vegetable and their selection.

17. (a) Explain about setting smart goals and organising your emails.

Or

(b) Write the functions and importance of Kitchen brigade.

18. (a) Pen down about dairy products, poultry and fish.

Or

(b) Write an essay on Rechauffe.

C-7268

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

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. Name the parts of Wheat?
2. Differentiate Baking Soda and Baking Powder.
3. Write any two reasons for the poor texture of bread?
4. Write the full form of MACP.
5. Name two types of pudding.
6. What is the usage of short crust pastry?
7. What is lard?
8. Why is caster sugar used in baking?
9. Define Molasses.
10. Name any four cold dessert?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the formula balance in baking.

Or

- (b) Write the functions of salt in Bread making?

12. (a) Explain the recipe and method of Marzipan.

Or

- (b) Discuss the differences between biscuits and cookies.

13. (a) What are the precautions to be taken while you are making puff pastry?

Or

- (b) What the external cake Faults? Explain.

14. (a) What are the safety measures you would suggest while working in bakery?

Or

- (b) Explain the importance of Par baking.

15. (a) List out and explain the basic tools used of cake decoration.

Or

- (b) Explain are the different types of creams used for cake baking.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) List out and explain the large machineries used in bakery and confectionary?

Or

- (b) Describe the hierarchy of the pastry kitchen and its function.

17. (a) What are the points to be borne in mind while making cake? Discuss.

Or

- (b) Discuss different types of cookies and their significance.

18. (a) What are the different Forms of fat used in Bakery? State the role of Fat in Bread and Cake making.

Or

- (b) Explain the characteristics of choux pastry and state the differences between choux pastry and puff pastry.

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.

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.

C-7014

Sub. Code

90127/96527

91924/96726

U.G. DEGREE EXAMINATION, NOVEMBER 2022

Second Semester

ENVIRONMENTAL STUDIES

**(Common for (B.Sc.(C & HA)/B.Sc.(CA & CM)/
B.Sc. (ID)/B.Sc. (Visual Communication))**

(2018 Onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Renewable resources
2. Ecosystem
3. Food Chain of desert ecosystem.
4. Pandemic Emergencies.
5. Red Data Book
6. Hot spots
7. Climate Change.
8. Deforestation
9. Biodiversity
10. Acid Rain

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Differentiate renewable and nonrenewable energy resources.

Or

- (b) Write notes on structure and functions of grassland ecosystem.

12. (a) Write notes on Food Webs of Forest Ecosystem with suitable examples.

Or

- (b) Write notes on Genetic, Species and Ecosystem Diversity.

13. (a) Write short notes on Food resources and its problems associated with them.

Or

- (b) Write notes on land resources and problem associated with them.

14. (a) Write notes on thermal pollution.

Or

- (b) Write notes on energy pyramids with suitable examples.

15. (a) Explore the threats to biodiversity.

Or

- (b) Write note on man-made disaster with special reference to strike.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Write an essay on multidisciplinary nature of environmental studies and about the need for public awareness on environment.

Or

- (b) Write an essay on Water Resources and problem associated with over-utilization of various water resources.
17. (a) Write an essay on Biogeographical classification of India.

Or

- (b) Write an essay on values of biodiversity.
18. (a) Write an essay on causes, effects and control measures of water pollution.

Or

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

C-7269

Sub. Code

96532

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022.

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** the questions.

1. List any two characteristics of Asian cuisine.
2. Name any two importances of Asian cuisine.
3. What is Chinese cuisine known for?
4. Write any two main styles of Chinese cuisine.
5. List down the common ingredients used for cooking in Korea.
6. What food is North Korea known for?
7. What is traditional Japanese cuisine?
8. List any Four popular dishes in Japan.
9. What is the most popular food in Vietnam? Write about it.
10. What is Thai cuisine known for?

Part B

(5 × 5 = 25)

Answer **all** the questions

11. (a) List the leading chefs of Asian cuisine and write about them.

Or

- (b) Explain about the dishes in the Asian cuisines.

12. (a) Write about the flavour profile of china.

Or

- (b) Inscribe about the tools and equipments used in Chinese cuisine.

13. (a) Explain the flavour profile of Korea.

Or

- (b) List down the tools and equipments used in the cuisines of Korea.

14. (a) What is the importance of Japanese cuisine?

Or

- (b) Elucidate about the tea ceremony in the Japanese cuisine.

15. (a) Write about the Tools and equipments used in the cuisines of Vietnam.

Or

- (b) Briefly describe the indegenous ingredients used in Vietnam.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Draw a flow chart of kitchen brigade explain the Asian cuisines.

Or

- (b) Explain the historical and cultural influences and the philosophy of festive foods in the Chinese cuisine.

17. (a) Write an essay on the cuisines of Korea.

Or

- (b) Elucidate the Indigenous and historical influences on the cuisine of Japan.

18. (a) Write about the flavour profile of Japan.

Or

- (b) Differentiate between the cuisines of Vietnam and the cuisines of Thailand.

C-7270

Sub. Code

96533

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

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. List any two international gastronomic languages.
2. Write any two economic and social values of gastronomy.
3. Define soups.
4. List any four American fast foods.
5. Jot down about the geography of Spain.
6. List any four Indigenous Ingredients of Spain.
7. Write the gastronomic heartland of Italy.
8. Write about the climate of Italy.
9. Jot down about the geography of the South of France.
10. List any four Indigenous Ingredients of Germany.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about the Presentation on Alice Waters.

Or

- (b) Write a short note on the gastronomic and territorial geography.

12. (a) Pen down about the intricate sauces.

Or

- (b) Elucidate about Moriscos.

13. (a) Explain the political influences of Spain.

Or

- (b) Write about the Islamic occupation of Spain.

14. (a) Jot down a short note on Balsamic Vinegar.

Or

- (b) Pen down about the geography of Italy.

15. (a) Explain the geography of central France.

Or

- (b) Elucidate the climate of central France.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Name the health benefits of Balsamic Vinegar.

Or

- (b) List any ten most popular dishes in Italy.

17. (a) Write an essay on Indigenous Ingredients on Central France.

Or

(b) Inscribe any ten most popular dishes in France.

18. (a) Jot down an essay on the cuisine of Switzerland.

Or

(b) Elucidate about the cuisine of Austria.

C-7271

Sub. Code

96534

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

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** the questions.

1. Define – agreement.
2. Name any four departments to get approval for opening a new hotel.
3. What are the different types of seating arrangements in banquet?
4. What is the use of floor pantry?
5. Name any four types of flooring in hotels.
6. What are the different material plates used in a restaurant?
7. Name the classifications of continental kitchen.
8. What are the important of cold room?
9. Define – Menu.
10. What are the height of restaurant table and chair?

Part B

(5 × 5 = 25)

Answer **all** the questions.

11. (a) List out the points to be considered in site selection for new restaurant.

Or

- (b) Describe shortly about the marketing feasibility for Chinese restaurant at Chennai.

12. (a) Draw the layout for medium hotel kitchen.

Or

- (b) Briefly explain about uses of Dummy waiter.

13. (a) What are the different types of equipments used in bar?

Or

- (b) List out the advantages and disadvantages of Glassware.

14. (a) Write short notes about food pickup area counter setup.

Or

- (b) Why the Garbage area is most important in star hotels? – Brief.

15. (a) Briefly explain about the styles of service used in bar.

Or

- (b) Write short notes about stand alone restaurant.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Explain in detail about the main kitchen designing for a five star hotel.

Or

- (b) Explain – what are the different types of kitchen planning?

17. (a) Explain the principles to be followed in speciality restaurant planning.

Or

- (b) Explain – what are the standards to be followed in purchasing kitchen equipments?

18. (a) What are the different storage areas to be planned for star hotels? - Explain.

Or

- (b) What are the points to be considered in planning a menu for coffee shop restaurant? – Explain.

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.

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 are Meringues? 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

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.

C-7275

Sub. Code

96551

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 management.
2. Write any four elements of management.
3. What do you mean by 'Unity of Direction'?
4. What is scalar principle?
5. Define short term planning.
6. What is MBO?
7. What is 'Span of control'?
8. What is decision making?
9. List out the functional areas of management.
10. What is Financial Management?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write down the nature of management principles.
- Or
- (b) Explain the characteristics of management.
12. (a) Write down the difference between Unity of Command and Unity of Direction.
- Or
- (b) Write short note on Taylor's Scientific Management.
13. (a) Explain the importance of planning.
- Or
- (b) Write down the features of a good plan.
14. (a) Write short note on Maslow's needs theory.
- Or
- (b) Explain the qualities of a leader.
15. (a) Write short note on Production Management.
- Or
- (b) Explain the elements of marketing management.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the principles of Management developed by Fayol.
- Or
- (b) Describe the process of management with suitable example.

17. (a) Briefly explain the process of management.

Or

(b) Describe the various characteristics of motivation process.

18. (a) Point out and explain the various steps in decision making process.

Or

(b) Describe the nature of marketing in a developing economy.

C-7276

Sub. Code

96552

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define Human Resource Management
2. Write any two objectives of HRM.
3. What is Human Resource Planning?
4. What is Job analysis?
5. State any two benefits of placement.
6. Define induction.
7. What are the components of Compensation?
8. What are Fringe Benefits?
9. What do you mean by Employee Discipline?
10. Write any two objectives of employee welfare.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) State the functions of Human Resource Management.

Or

- (b) Explain the main responsibilities of a human resource manager.

12. (a) Write down the characteristics of planning.

Or

- (b) State the process of job analysis.

13. (a) Write down the importance of placement in HRM.

Or

- (b) What are the various causes of demotion? Explain.

14. (a) State the main objectives of employee compensation

Or

- (b) Explain the characteristics of wage and salary administration.

15. (a) Write down the advantages of labour welfare.

Or

- (b) State the various factors causing the grievance.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the role and structure of HR department in an organization.

Or

- (b) Explain the need of human resource planning in organization.

17. (a) Briefly explain the various steps involved in employee selection process.

Or

(b) Discuss the emerging trends in training and development in HRM.

18. (a) Describe the process of job evaluation.

Or

(b) Discuss the various causes of accidents and its prevention methods in an organization.

C-7277

Sub. Code

96553

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is fast casual dining?
2. Define the term “upscale fine dining establishment”.
3. What is triple bottom-line in fast food supply chain?
4. Name two profitable food items in fast food operation.
5. Define the term “Home meal replacement”.
6. What is street food?
7. Which is the most common street food in United States?
8. Name any two South Indian fast foods.
9. Define the term “split loyal customer” in fast food business.
10. What is value pricing in fast food?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the features of fast-food franchise system?

Or

- (b) How fast food satisfy various consumers exhibit varied taste and preferences for food?

12. (a) How need recognition is identified in Fast food operations?

Or

- (b) How purchase decision is generated in fast food consumers?

13. (a) What health threats does fast food pose?

Or

- (b) What are the social and cultural implications fast food business provide?

14. (a) Explain the term brand loyalty in fast food operation with examples.

Or

- (b) What is “pricing fairness” and why it is essential in a fast food operation?

15. (a) How service quality leads to satisfaction and higher customer perceptions on quality?

Or

- (b) State the importance of service quality in fast food operations.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about fast food outlets operations in Airport.

Or

- (b) Explain the trends and emerging issues in fast food outlets.

17. (a) How MNC fast food outlet pose a threat to Indian chain of fast food outlets?

Or

- (b) What are the success drivers of Indian fast food Industry.

18. (a) How multiple branding is carried out in fast food operations?

Or

- (b) What are the success drivers of fast food and fast food beverage industry?

C-7278

Sub. Code

96554

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define Marketing.
2. What is Market Orientation?
3. What is Strategic decision making?
4. What is a marketing strategy framework?
5. What do you mean by guest behaviour?
6. Define Motivation.
7. What is a Questionnaire?
8. What is Personal Branding?
9. What is Marketing Mix?
10. What are the 4 C's in Marketing?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short note on sales orientation.

Or

(b) What are the five marketing concepts? Explain.

12. (a) Write down the concept of strategic decision in hospitality marketing.

Or

(b) Explain the characteristics of Strategic Decisions.

13. (a) Explain the factors influence guest behaviour in hospitality industry.

Or

(b) Write short note on Maslow's Need Hierarchy Theory.

14. (a) Explain the different types of marketing intelligence.

Or

(b) State the characteristics of Marketing Information System.

15. (a) Write down the various factors affecting pricing decisions.

Or

(b) Explain the elements of marketing mix.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the role of marketing in hospitality business.

Or

- (b) Discuss the advantages and disadvantages of a Market-Oriented Strategy.

17. (a) Analyze the importance of strategic planning in hospitality marketing.

Or

- (b) Point out the advantages and disadvantages of Marketing Information System.

18. (a) What is Communication Mix? Explain its role in hospitality marketing.

Or

- (b) Write an essay on marketing ethics and social responsibility.

C-7279

Sub. Code

96555

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define Research methodology.
2. What is Research design?
3. What is Snowball sampling?
4. What do you mean by Data collection?
5. What do you mean by comparative scale?
6. Define Data processing.
7. What is Skewness?
8. What is correlation analysis?
9. What is hypothesis testing?
10. What do you mean by Type I error?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the process of research.

Or

- (b) Write down the objectives of research.

12. (a) Explain the different methods of probability sampling with suitable example.

Or

- (b) What are the different methods of primary data collection? Explain.

13. (a) Explain the classification of measurement scales.

Or

- (b) What are the different types of editing in data? Explain.

14. (a) Explain the common measures of central tendency.

Or

- (b) Point out the difference between correlation analysis and regression analysis.

15. (a) Write down the difference between parametric and nonparametric tests.

Or

- (b) Explain the causes of Type I error.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the need and features of good research design.

Or

- (b) Discuss observation as a data collection technique. Explain its merits and demerits.

17. (a) Describe the steps involved in conducting a data analysis.

Or

- (b) Analyse the technique of developing measurement tools in research.

18. (a) Discuss the different methods used to test hypothesis.

Or

- (b) Briefly explain the steps in writing a research report.

C-7280

Sub. Code

96556A

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define the term “Khata meetha”.
2. What is Mawa food?
3. What is molecular cuisine?
4. What is Sous vide?
5. Name any two rice based sweets.
6. Why is it important to plate food attractively?
7. What is meant by balance when applied to plate arrangements?
8. How do you prepare Ceylonese Roti?
9. What is Adai?
10. Name any two signature dishes of Rajasthan.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) How do you make Vada Pav?

Or

(b) Write the recipe for Yellow gravy.

12. (a) Describe any five South Indian sweets.

Or

(b) How do you make Zarda pulao?

13. (a) When you prepare a cold buffet platter, why it is a good idea to plan ahead by making a sketch?

Or

(b) What garnish terms from classical cuisine are still used today? What do they mean?

14. (a) Write a brief note on South Indian Roti.

Or

(b) Describe any five Roti of Kashmir.

15. (a) What are the salient features of foods of Tamil Nadu?

Or

(b) What are the features of Marathawada cooking of Maharashtra?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the recipe and method of preparation for Bharvan Murg.

Or

- (b) Explain the sweets of West Bengal.

17. (a) What are the forgotten cuisine of North India? Explain any two.

Or

- (b) What are the steps in designing a platter?

18. (a) Describe the term “kebab cuisine” with examples and methods of cooking kebab.

Or

- (b) Explain the salient features of Punjab cooking.

C-5973

Sub. Code

96556B

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

Fifth Semester

Culinary Arts and Chef Management

CUISINES OF ASIA AND AMERICA

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. Write any two common cooking methods of Asian Cuisine.
2. Name any four spices used in Asian Cuisine.
3. Define – Fusion cuisine.
4. What are the influences of Asian cuisine?
5. What are the spices used in American cuisines?
6. Name some most popular fast food industry in America.
7. Name any four speciality dishes of Caribbean Island?
8. Define modern American Cuisine.
9. Write the elements of plating.
10. What are the importance of food presentation?

Part B

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Write short notes about modern Asian Cuisine.

Or

- (b) Briefly explain about the History of Asian Cuisine.

12. (a) Write the important ingredients used for their Cuisine.

Or

- (b) Describe shortly about the health benefits of Asian Cuisine.

13. (a) Write short notes about the foreign “influences of American Cuisine.

Or

- (b) Write the role of fast food industries in American Cuisine.

14. (a) Name any five most popular dishes in America and briefly explain about any one of the dish.

Or

- (b) Write the flavours and seasonings of American Cuisine.

15. (a) Describe shortly about Garnishing and plating.

Or

- (b) What are the different types of plate presentations?

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Explain in detail about the spices and condiments used in Asian food.

Or

- (b) Write in detail about the different regional cuisines of Asian cuisines.

17. (a) Explain the characters and role of American Cuisine.

Or

- (b) Name some International dishes with its origin.

18. (a) Explain the molecular gastronomy in American Cuisines.

Or

- (b) Write the advantages and disadvantages of Fusion Cuisine.

C-5974

Sub. Code

96556C

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

Fifth Semester

Culinary Arts and Chef Management

ADVANCED BAKERY AND CONFECTIONARY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Yeast Bread.
2. Differentiate all-purpose flour and bread flour.
3. What is sour dough?
4. Define gateaux.
5. What is the difference between baking powder and baking soda?
6. What are traditional petit fours?
7. Define castor sugar.
8. What is fondant icing?
9. Name any four truffles.
10. Define bonbon.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss the differences between rich and lean yeast dough.

Or

- (b) Write a short note of the artisan bread.

12. (a) List out and explain the preservatives used for Cakes.

Or

- (b) Explain the difference between Torte and Gateaux.

13. (a) Describe the type of cake made of meringue and flour.

Or

- (b) What are steps to making chocolate cookies?

14. (a) Explain the advantages and disadvantages fondant icing.

Or

- (b) Write a short note on still frozen desserts.

15. (a) Write down the importance of cake toppings.

Or

- (b) Explain the different types of glaze in baking.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the different types of bread flour and its uses.

Or

- (b) Discuss the characteristics of rich dough and lean dough.

17. (a) Describe the various artificial preservatives and natural preservatives used in Baking products.

Or

- (b) List out and explain the various sweetening agent used in baking industry.

18. (a) Bring out the recipe and step by step procedure for preparing marzipan.

Or

- (b) Discuss the different types of icing fillings and coatings in backing.

C-5666

Sub. Code

**17/18/19/24/25
/26/27/28**

**Common for all UG B.Sc./B.B.A
DEGREE EXAMINATION, APRIL 2022**

First Year/ Second Semester

ENVIRONMENTAL STUDIES

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Nature.
2. Name any two non - renewable energy resources.
3. What is conflicts?
4. Define overgrazing.
5. Write a note on sustainable life style.
6. What is Mega Diversity?
7. Define Hot spot.
8. What is Eutrophication'?
9. Make a note on noise pollution.
10. What is pollution?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Give an account on the importance of environmental studies.

Or

- (b) How do you make public awareness on environmental issues? Explain.

12. (a) Write about the future problems upon over utilization of ground water.

Or

- (b) How the modern agriculture practices affects the quality of food resources? Explain.

13. (a) Give a detailed account on the problems in using fertilizer and pesticides on environment.

Or

- (b) Write a note on the concepts of ecosystem.

14. (a) Explain the energy flow in a forest ecosystem.

Or

- (b) Briefly explain the value of Biodiversity.

15. (a) What are the major threats to the Biodiversity? Explain.

Or

- (b) How do you document an environmental issue during the field visit? Explain.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Give an account on utilization of renewable and non renewable energy resources.

Or

- (b) Discuss on the use of alternate energy resources for the future of the nation.

17. (a) Describe the in-situ and ex-situ method of Conservation of biodiversity.

Or

- (b) Give a detailed account on the status of Biodiversity at National and Global levels.

18. (a) Explain the control measures of Water pollution.

Or

- (b) Write in detail about hazards of radiation raised from Nuclear wastes.

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.
-