

C-8351

Sub. Code

96523

B.Sc. DEGREE EXAMINATION, APRIL 2023.

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. Define contamination.
2. What is cross contamination?
3. What are general purchasing guidelines?
4. Who are reliable suppliers?
5. Write any two steps to prevent cross contamination.
6. Write about thawing food safety.
7. Define criterion.
8. What is deviation?
9. Write about cleaning agents.
10. Pen down about knives.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a short note on physical hazards.

Or

- (b) Explain about chemical hazards.

12. (a) Pen down about general receiving guidelines.

Or

- (b) Write about rejecting shipments.

13. (a) Elucidate about preparing food for cooking.

Or

- (b) What are the methods of thawing food?

14. (a) Define : HACCP and HACCP plan.

Or

- (b) What is prerequisite program? Define severity.

15. (a) Write the factors affecting cleaning program.

Or

- (b) Jot down a short note on walk ins and reach ins.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on “Sea food Poisoning”.

Or

- (b) Inscribe about Tree nut allergy.

17. (a) Explain about receiving criteria for different foods.

Or

(b) Write an essay on keeping food safe during preparation and service.

18. (a) Pen down the principles of HACCP.

Or

(b) Jot down an essay on “Facilities Maintenance”.

C-8352

Sub. Code

96524

B.Sc. DEGREE EXAMINATION, APRIL 2023

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. Define seasoning and flavouring agents.
2. Name four examples of Indian thickening agents.
3. Write the difference between spices and condiments of Indian cuisine.
4. What are the classification of pot roasting?
5. Name any four types of rice used in Indian cuisine.
6. What are the heavy equipments used in Indian cuisine?
7. What are the salt used in Tandoor kitchen?
8. Define – organic food.
9. What are the aromatic colouring agent used in Indian sweets?
10. Name the types of sugar used in Indian sweet kitchen.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe shortly about the foreign influences on Indian cuisine.

Or

- (b) Write short notes about types of salt.

12. (a) What are the Indian masalas are used in the kitchen?

Or

- (b) List out the advantages of masala and paste in Indian cooking style.

13. (a) Briefly explain about the Origin and History of rice?

Or

- (b) Write the recipe and method of preparation for Hydrabathi Biryani.

14. (a) Explain briefly about Dum cooking method?

Or

- (b) Write short notes about the Origin of tandoor method of cooking.

15. (a) What are the raw materials used in Indian sweet kitchen?

Or

- (b) Describe shortly about the purchasing control system in Hotel Industry.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about the Indian spices, herbs, seasoning and flavouring agents.

Or

- (b) Draw and explain about the various methods of cooking.

17. (a) Write in detail about Indian basic gravies.

Or

- (b) Explain in detail about the regional cuisines of India.

18. (a) What are the factors affecting the regional cuisines of India – explain?

Or

- (b) Explain about Indian Halwai kitchen?

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96542

B.Sc. DEGREE EXAMINATION, APRIL 2023.

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. Name any four registers maintained in purchase department.
2. What is FIFO?
3. What is KOT and BOT?
4. What do you mean by perpetual inventory?
5. Name any four pizza chains in India.
6. List any four tools to measure customer satisfaction.
7. Define the term 'Marketing'.
8. What do you mean by Captive Market?
9. What is Publicity?
10. Who takes care of public relations in a restaurant?

Part B

(5 × 5 = 25)

Answer all questions.

11. (a) What are the various types of costs? Explain briefly.

Or

- (b) Explain the process of string and issuing perishable goods in food industry.

12. (a) Write the current scenario of labor control, during pandemic period of the food Industry.

Or

- (b) What is Inventory Control? What are the techniques involved in Inventory Control?

13. (a) List down the points to be noted when planning and developing a menu.

Or

- (b) Write about the merits and demerits of operating a fast food chain.

14. (a) Explain briefly about the buying process.

Or

- (b) Differentiate between mass and status market.

15. (a) How do they conduct audit of marketing? Explain briefly.

Or

- (b) Explain the objectives of promotion.

Part C

(3 × 10 = 30)

Answer all questions.

16. (a) Write a detailed note on Food and Beverage control in a multi – cuisine restaurant.

Or

- (b) List down the preliminary and secondary steps in the process of establishing a fast food chain.

17. (a) Plan and design A' la carte menu for a Chinese restaurant.

Or

- (b) How do you handle short tempered and fussy guests? Explain with examples.

18. (a) Explain in detail about the concepts and strategies of advertising.

Or

- (b) Elucidate the importance of public relations in the food industry.

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96543

B.Sc. DEGREE EXAMINATION, APRIL 2023.

Fourth Semester

Culinary Arts And Chef Management

ADVANCED BAKERY PATISSERIE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. What is icing?
2. Write two examples of tappings.
3. Define Ice Cream.
4. Mention any two additives used in the ice cream manufacture.
5. What's the ratio used between egg whites : Sugar : Water for Italian meringue?
6. Write any two uses meringue.
7. Which is the type of bread originated from France? Define it.
8. What's a damper?
9. When's International chocolate day?
10. Pen down about white chocolates.

Part B

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Explain about royal icing.

Or

(b) Elaborate on butter cream frosting.

12. (a) Why are preservatives added in ice cream? Explain about it.

Or

(b) Expand about types of ice cream.

13. (a) Write the factors affecting the stability of meringue.

Or

(b) Jot down about the types of meringues.

14. (a) Explain the role of yeast and fermentation in bread making.

Or

(b) Pen down about the bread faults.

15. (a) Why are chocolates tempered? Explain.

Or

(b) Differentiate between dark chocolates and milk chocolates.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Explain the difference between icings and toppings.

Or

- (b) Write the methods of preparation of frozen desserts.

17. (a) Expound about the making of meringues.

Or

- (b) Write an essay on bread making.

18. (a) Inscribe the history and sources of chocolates.

Or

- (b) Jot down an essay on chocolates.
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96544

B.Sc. DEGREE EXAMINATION, APRIL 2023.

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 Carving
2. What do you mean by Buffet?
3. What is canapés?
4. Define menu.
5. Explain Tallow Sculptures
6. Define Aspic Jelly
7. What is Galantines?
8. What you mean by Terrines?
9. Name some Appetizers
10. Explain types of decorations

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about the food styling and presentation.

Or

- (b) Give an account of food preservation by menu.

12. (a) Explain about the types of carving.

Or

- (b) Define Chaud – Froid designs. Explain.

13. (a) Briefly explain about the types Sandwiches.

Or

- (b) Define Forcemeats. Explain classification of forcemeats.

14. (a) Explain about Mousses and Mousselines.

Or

- (b) Write about the Appetizers and Garnishes.

15. (a) Give an account of making and storing of Sandwiches.

Or

- (b) Write about charcuterie and explain types and uses.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Give an details about vegetables and vegetable carving.

Or

- (b) Write short notes on
- (i) Carving display
 - (ii) Ice carving
 - (iii) Aspic logo
 - (iv) Tallow Sculptures

17. (a) Explain about parts, fillings. Spreads and garnishes of sandwiches.

Or

- (b) Write short notes on
- (i) Bacon
 - (ii) Ham
 - (iii) Marinades
 - (iv) Cures
 - (v) Brines

18. (a) Explain about objectives of Appetizers and Garnishes.

Or

- (b) Briefly explain about the classification of Appetizers with examples.

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96551

B.Sc. DEGREE EXAMINATION, APRIL 2023

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 the term 'Management'.
2. Who is referred the father of scientific management?
What is the goal of scientific management?
3. Which principle of Henry Fayol is based on 'Union is Strength'?
4. What is the meaning of formal organisation?
5. Define departmentation.
6. Name the types of business organization.
7. What do you mean by motivation?
8. What are the theories of leadership?
9. Mention any two features of Decision making.
10. Define personnel management.

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What are the major objectives of management?
Or
(b) Management is both an art and a science. Discuss your opinion on the statement.
12. (a) What are the advantages of planning?
Or
(b) Define decision-making and MBO in planning.
13. (a) Explain the following principles of Fayol with the help of one example of each.
(i) Division of work (2 ½)
(ii) Unity of direction (2 ½)
Or
(b) Write short notes on:
(i) Centralisation (2 ½)
(ii) Decentralisation (2 ½)
14. (a) List out the importance of leadership.
Or
(b) State the need for communication in a star hotel.
15. (a) What are the requirements for effective control?
Or
(b) What do you mean by the term:
(i) PERT and CPM (2 ½)
(ii) Kaizen and TQM (2 ½)

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain Henri Fayol's 14 principles of management.

Or

(b) Explain the various functions of management.

17. (a) What are different types of plans? Explain.

Or

(b) Explain the types of organisations.

18. (a) Discuss the various methods of training.

Or

(b) Explain the steps involved in establishing control and essentials of a sound control system.

C-8357

Sub. Code

96552

B.Sc. DEGREE EXAMINATION, APRIL 2023.

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. What is Human Resource called?
2. What is known as Strike?
3. What is Interview?
4. Define the term "Recruitment".
5. Name few Psychological Tests.
6. What is Selection?
7. What is Training?
8. Define the term "Fringe Benefit".
9. List the various types of Transfer.
10. Name few trade Unions of India.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the main functions of Human Resource Management.

Or

- (b) Highlight the role of Human Resource Management.

12. (a) Write short note on “Job Description”.

Or

- (b) Write the various types of job analysis in Human Resource Management.

13. (a) State the objectives the Performance Appraisal.

Or

- (b) Differentiate between Induction and Training.

14. (a) Write the various types of Wages and Salary Administration.

Or

- (b) Write the characteristics of Good Salary Systems.

15. (a) List at the various types of Incentive Systems.

Or

- (b) Write detail note on “Labour Laws”.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Narrate the Current and Future Challenges of Human Resource Department.

Or

- (b) Enumerate the steps involved in Recruitment Process.

17. (a) Describe the Benefits of Training of an Employee.

Or

- (b) Discuss the types of Employee Rewarding Systems.

18. (a) Explain the Techniques of Job Evaluation.

Or

- (b) Evaluate the role of Trade Unions in Promotion of Industrial Employees.

C-8358

Sub. Code

96553

B.Sc. DEGREE EXAMINATION, APRIL 2023

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 food industry?
2. Write short notes on innovation in packing.
3. What is SWOT?
4. Write brief about hygiene and sanitation.
5. What is Entrepreneurship?
6. Write short notes on prepare for business plans for fast food business.
7. Write short notes on historic roots of celebration.
8. Write brief about carrier opportunities in event management.
9. Expand MICE.
10. Define the term "*Banquet*"

Part B

(5 × 5 = 25)

Answer **all** questions

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

Or

- (b) Explain about challenges of healthier choices.

12. (a) Explain the opportunities and threats of fast food industries.

Or

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

13. (a) Explain the essence and importance of Entrepreneurship.

Or

- (b) Write notes on problems faced by entrepreneurs and capacity building for entrepreneurship.

14. (a) Explain the psycho graphic changes affecting the event length in event management.

Or

- (b) Write notes on techniques of event administration.

15. (a) Explain about planning and organizing events.

Or

- (b) Draw the organization of chart banquet department in a hotel. Explain duties and responsibilities of banquet manager and banquet secretary.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about trends in fast food industry.

Or

- (b) Discuss in detail notes on concept of SWOT analysis.

17. (a) Discuss in detail notes on formalities for setting up a small business enterprise and Institutions supporting small business enterprise.

Or

- (b) Write notes on concept of event coordination.

18. (a) Explain the various types of banquet functions in a hotel.

Or

- (b) Explain about banquet booking procedure and special features of off premises catering.

C-8359

Sub. Code

96554

B.Sc. DEGREE EXAMINATION, APRIL 2023.

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 Marketing?
2. What is Dual Pricing?
3. Expand : PLC.
4. Define the term "Branding".
5. What is upselling?
6. What is known as Demand?
7. Define the term "Hospitality Behaviour".
8. Name any Four Hospitality Products.
9. Expand : FMCG.
10. What is E-marketing?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the various types of markets.

Or

(b) Differentiate between Sales and Marketing.

12. (a) What are the points to be considered in Marketing Planning?

Or

(b) State the features of Marketing Control.

13. (a) Write the significance of Pricing Decisions.

Or

(b) Mention the Disadvantages of Marketing Information Systems.

14. (a) Write the main sources of Research Problem.

Or

(b) Differentiate between Survey and Interviews.

15. (a) List out the Problems of Rural Marketing.

Or

(b) State the Role of Social Media in Marketing.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the various functions of Marketing Management.

Or

- (b) Discuss the Role of Sales Promotion in Hospitality Industry.

17. (a) Elucidate the major methods of Data Collection.

Or

- (b) Narrate the importance of Consumer Behaviour in Hospitality Industry.

18. (a) Explain the 7P's of Marketing Mix.

Or

- (b) Assess the Significance of Marketing in the Modern World.
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C-8360

Sub. Code

96555

B.Sc. DEGREE EXAMINATION, APRIL 2023.

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. Write the objectives of Research.
2. What is a Research Problem?
3. Name any Four Types of Research.
4. What is Secondary Research?
5. Define the term 'Pre-Test'.
6. What is Non-Projective Test?
7. Expand: ANOVA.
8. What is sampling?
9. Name any Four Types of Research Report.
10. Give examples for Bibliography.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the various types of Research Methods.

Or

- (b) Write the Brief Note on Research process.

12. (a) State the various sources of primary and secondary data.

Or

- (b) Differentiate between census and sample survey method.

13. (a) State the various types of Probability Sampling.

Or

- (b) Mention the Advantages and Disadvantages of scaling techniques.

14. (a) Write the importance of Skewness in statistics.

Or

- (b) State the different types of regression analysis.

15. (a) Highlight the importance of chapterization in Research Report.

Or

- (b) Write short note on “Foot Notes”.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the factors to be considered in finalizing the Research Design.

Or

- (b) Elucidate the criteria for selection a sampling procedures.

17. (a) Narrate the importance of Data Analysis and interpretation in Research.

Or

- (b) Explain the various types of correlation analysis.

18. (a) Describe the different types of Hypothesis Testing.

Or

- (b) Discuss the structure of a good Research Report.
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C-8361

Sub. Code

96556A

B.Sc. DEGREE EXAMINATION, APRIL 2023

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. What is classic arrangement in food presentation?
2. What is garnish?
3. Define the term molecular gastronomy.
4. How do you make papadi chaat?
5. What are the ingredients in Aloo tikki chaat?
6. Which area in Tamil Nadu comes under Naajilnadu cuisine?
7. Give four examples of Kongunadu region.
8. How do you make Kari dosai?
9. Name four dhal preparations of Punjabi cooking.
10. State the origin of Parsi cuisine.

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Describe the three essentials of food presentation.

Or

(b) What is the meaning of balance in food presentation?

12. (a) Mention the five goals of molecular gastronomy.

Or

(b) Describe any five south Indian snacks and their preparation.

13. (a) Write about the specialty of Rajasthani thali.

Or

(b) Describe the specialty spices used in Goan cuisine.

14. (a) What are the festival dishes of Maharashtra? Explain any two.

Or

(b) Write short note on *Parsi* cuisine.

15. (a) Describe authentic vessels used in South Indian cooking.

Or

(b) How will you assemble / create a South Indian Thali food?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the basic principles of buffet platter presentation.

Or

- (b) Explain festival foods of South India.

17. (a) Describe cooking equipments of Tamil Nadu cuisine.

Or

- (b) Explain the salient features of Gujarati cuisine.

18. (a) What are the salient features of Udipi cuisine of Karnataka?

Or

- (b) What are the salient features of Awadhi Cuisine?
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C-8363

Sub. Code

96556C

B.Sc. DEGREE EXAMINATION, APRIL 2023

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. Name any four popular breads in the world.
2. What is an artisan bread?
3. What is special about sour dough?
4. Explain breakfast breads.
5. What are the three classifications of cake?
6. What are the types of petit fours?
7. What do you mean by pulled sugar?
8. What is brown sugar?
9. What does bonbon mean?
10. What is truffle?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Write a short note on lean dough and give some examples.

Or

- (b) Why is artisan bread superior? Explain.

12. (a) Explain the various food additives in bakery products.

Or

- (b) Bring out the difference between Cake and Torte.

13. (a) Explain the six types of cookies and their ingredients.

Or

- (b) Distinguish between White cake and Wedding cake?

14. (a) Explain the different steps to make fondant icing.

Or

- (b) How do you decorate a cake with sugar?

15. (a) How do you make chocolate gateaux?

Or

- (b) Explain the types of icing and their uses.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the various preservatives used in cakes, mention its advantages and disadvantages.

Or

- (b) Explain any four types of bread and its characteristics.

17. (a) List out and explain the uses of various baking tools and equipment.

Or

- (b) Discuss about Desserts with any two desserts recipe.

18. (a) Bring out the procedure for chocolate tempering. Explain its fault and remedies.

Or

- (b) Discuss in detail about the chocolate garnish with examples.
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