

C-0534

Sub. Code

96532

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

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. What is a concept in cooking?
2. Explain Dining trends in cooking.
3. Write the methods of cooking in China.
4. What are the tools and equipment used in Chinese cooking?
5. How do you describe Korean Cuisine?
6. Define Bulgogi.
7. Name some Japanese kitchen tools.
8. What cooking methods are used in Japan?
9. Name some popular food in Vietnam.
10. What are the ingredients used in Tom Yam Goong?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe about challenges and issues in the Asian cuisines.

Or

- (b) Explain about the culinary concepts of Asian cuisines.

12. (a) Explain the importance of Chinese food culture.

Or

- (b) Write about Historical and cultural influences focused ingredients tasting in Chinese cuisine.

13. (a) Describe indigenous and historical influences on the cuisine of Korea.

Or

- (b) List out Korean dishes and explain.

14. (a) Write about the various methods of cooking in Japan.

Or

- (b) Explain the purpose of the tea ceremony in Japan.

15. (a) Briefly explain about Regional cuisines of Vietnam.

Or

- (b) Write about cuisines of Thailand.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe about the leading chef's of Asian cuisine.

Or

- (b) Explain about the flavour profile of China.

17. (a) Explain about the indigenous and historical influences on the cuisine of Korea.

Or

- (b) Give an account of Philosophy of festive foods of Chinese cuisine.

18. (a) List out the Thailand dishes and explain.

Or

- (b) Describe about Vietnamese food history.

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96533

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

Third Semester

Culinary Arts and Chef Management

CUISINE OF AMERICA AND EUROPE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. List any two economic and Social Values of gastronomy.
2. Who is Melissa Kelly?
3. Define steaks.
4. What is a stew?
5. Jot down about the climate of Spain.
6. Write about the political influences of Spain.
7. Pen down about the geography of Italy.
8. What is Balsamic Vinegar?
9. List any two indigenous ingredients of southern France.
10. Write about the climate of central France.

Part B

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Explain about the presentation on Carême and Escoffier Fernad Point.

Or

- (b) Inscribe about the planning and designing of the new gastronomy.

12. (a) Expound on intricate sauces.

Or

- (b) Write about Creole and Cajun cooking.

13. (a) Pen down about the Islamic occupation of Spain.

Or

- (b) Jot down about Tyler's ultimate Paella.

14. (a) What is the impact of renaissance in Italian cuisine?

Or

- (b) Inscribe about the Gastronomic heartland of Italy.

15. (a) Pen down about the cuisine of Switzerland.

Or

- (b) Expound about the geography and climate of southern France.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Write an essay about MODERN HAUPE CUISINE: “FARM TO TABLE”, “Ethnic Restaurants.

Or

- (b) Explain about the Presentation on Paul Bocuse and Michel Gne’rand.

17. (a) Inscribe an essay on Carribbean cuisine.

Or

- (b) Write an essay on Spanish cuisine.

18. (a) Pen down about the various regions of Spain.

Or

- (b) Jot down an essay on the French cuisine.

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B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

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 is single line kitchen layout?
2. Name any two modern kitchen equipments.
3. What is the meaning of feasibility study in hotel planning?
4. Provide any two selection factors of cooling kitchen equipments.
5. Mention the two uses of holding area.
6. What is sports bar?
7. What is mini bar and where do you find it?
8. Define the term "Ethnic restaurant".
9. What is the space percentage allotted for food production area?
10. What is Walk-in refrigeration system?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the features of U-shaped kitchen.

Or

- (b) Describe any five types of kitchen utensils.

12. (a) Highlight the design consideration of Garbage area.

Or

- (b) How a cost effective menu be planned?

13. (a) Write a brief note on “Stand-up bar”.

Or

- (b) What are the maintenance procedures for hot cupboards?

14. (a) Explain equipments used for bulk frying in a Galley kitchen.

Or

- (b) Mention the care while using peeling machines.

15. (a) Highlight the salient features of dispense bar/service bar.

Or

- (b) How will you set-up a pool side bar?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the Pre-Customer arrival Preparation in fast food?

Or

- (b) Draw the layout of stores and describe the different areas of stores.

17. (a) Enumerate different styles of service followed in food service operations/Outlets.

Or

- (b) State the importance of budgeting in kitchen/restaurant planning.

18. (a) Highlight the importance of site selection in hotel planning.

Or

- (b) Explain the principles of cocktail bar planning and operations.

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Sub. Code

96551

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What do you mean by management principles?
2. Distinguish between management and administration.
3. What do you mean by the term 'organizing'?
4. What is Motivation?
5. Define Leadership.
6. What is Equity Theory?
7. What are the elements of control?
8. What do you mean by Decision Making?
9. Define Marketing Management.
10. What is inventory management.

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Explain the significance of management.
Or
(b) Explain the role of manager in an organization.
12. (a) Write down the principles of Scientific Management.
Or
(b) Explain the Scientific Techniques of Taylor.
13. (a) Write down the nature of planning.
Or
(b) Explain the process of MBO.
14. (a) Explain the various factors involved in decision making.
Or
(b) Explain the nature and purpose of management control system.
15. (a) State the objectives of personnel management
Or
(b) Write short note on inventory management.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the need and importance of principles of management.
Or
(b) Briefly explain the different levels of management.

17. (a) Explain the role of individual need in an organization.

Or

- (b) Describe the benefits and weakness of MBO.
18. (a) Explain the need and importance of motivating employee in an organization.

Or

- (b) Describe the role of personnel manager in an organization.
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Sub. Code

96552

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Write any two functions of HRM.
2. Define Planning.
3. What is Job Specification?
4. Write any two purpose of Job description.
5. What is placement?
6. What do you mean by Demotion?
7. Write any two objectives of wage and salary administration.
8. Write the classification of Incentive.
9. What is Labour Welfare?
10. What are the types of employee grievances?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write down the objectives of Human Resource Management.

Or

- (b) Explain the role of human resource department in an organization.

12. (a) State the importance of Job Analysis.

Or

- (b) Explain the features of Human Resource Planning.

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

Or

- (b) Explain the different types of promotion.

14. (a) Write down the importance of Compensation Management.

Or

- (b) Explain the external and internal factors influencing employee compensation.

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

Or

- (b) State the importance of Grievance Handling.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write down the four major areas in Human Resource Management. Explain briefly.

Or

- (b) Briefly explain the process of human resource planning.

17. (a) Discuss the need and importance of training and development in HRM.

Or

- (b) Explain the various causes of employee separation.

18. (a) Describe the elements and principles of Wage and Salary Administration.

Or

- (b) Briefly explain the factors responsible for Human Relations.
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Sub. Code

96553

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Name any two Indian fast food chains.
2. What are fast food joints?
3. What is suggestive selling?
4. What is non-commercial food services?
5. Define the term "food retail".
6. What is Hot dog?
7. What is Taco?
8. What is the meaning of corporate social responsibility in fast food?
9. Give two examples of Indian fast foods.
10. What is Drive-Inn?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the components of Servicescape.

Or

- (b) How behavioural intentions develop from service experience in a quick restaurant?

12. (a) What are the up selling techniques followed in fast food restaurant?

Or

- (b) Describe the following terms: (i) Carry out (ii) Take out

13. (a) State the problems in online payments while ordering fast foods.

Or

- (b) Write a brief note on Haldiram leading QSR in India.

14. (a) Describe Block-chain in Food Supply Chain in fast food.

Or

- (b) Write the history of Hamburgers.

15. (a) Describe any five types of fast foods.

Or

- (b) Give suggestions for improving customer satisfaction in fast food restaurants.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is the meaning of service scape in fast food?
How it enhance the dining experience of a guest?

Or

- (b) Highlight the nutrition considerations in fast food.
How it is managed?

17. (a) How customer relations is established in fast-food restaurant?

Or

- (b) Write the service procedure for the Grill and Kitchen team members in a fast food outlet.

18. (a) What functions are performed at POS of a fast food outlets?

Or

- (b) Mention the advertising guidelines for successful marketing of quick restaurants.

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Sub. Code

96554

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 do you mean by hospitality marketing?
2. Define Marketing Mix.
3. What is Strategic Planning?
4. What is a 'Budget'?
5. What are stimuli in marketing?
6. Write any two factors affecting consumer behaviour.
7. Define Research Design.
8. What do you mean by marketing intelligence?
9. Write down the components of Product Mix.
10. What is Service Mix?

Part B

(5 × 5 = 25)

Answer **all** questions.

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

Or

(b) Explain the advantages and disadvantage of product orientation.

12. (a) Write down the benefits of Strategic Planning.

Or

(b) Explain the framework for Strategic Decision-Making.

13. (a) Why is guest behaviour important in hospitality industry? Explain.

Or

(b) Explain the characteristics of consumer behaviour.

14. (a) Write down the major components of a marketing information system.

Or

(b) State the advantages of market intelligence.

15. (a) Explain the Consumer-oriented Model of Marketing Mix.

Or

(b) Explain the importance of marketing mix.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the different types of marketing orientation.

Or

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

17. (a) Briefly explain the significance of the consumer perceptions in hospitality industry.

Or

- (b) Discuss the various factors influencing consumer behaviour.

18. (a) Explain the 7P's of marketing with suitable example.

Or

- (b) Evaluate the process of research in hospitality marketing.
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Sub. Code

96555

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is Research Process?
2. Define a research problem.
3. What is Probability sampling?
4. What is a Questionnaire?
5. What do you understand by a nominal scale?
6. What is Data Analysis?
7. What is regression analysis?
8. What do you mean by Partition Value?
9. Define Parametric test.
10. What is a Research Report?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the features of a good research study.

Or

(b) Write down the importance of defining a research problem.

12. (a) What are the advantages of sampling? Explain.

Or

(b) Explain the advantages and disadvantages of interview method in data collection.

13. (a) Explain the steps involved in processing of data.

Or

(b) What are the issues in data analysis? Explain.

14. (a) Write short note on Measures of Dispersion.

Or

(b) Explain the important of skewness in research.

15. (a) State the difference between a null and alternate hypothesis.

Or

(b) Explain the characteristics of a good hypothesis.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Evaluate the importance of research methodology in hospitality industry.

Or

- (b) Discuss the different methods of sampling with suitable example.

17. (a) Write down the characteristics of a good questionnaire. Explain the importance of questionnaire in data collection technique.

Or

- (b) Explain the different types of scaling techniques.

18. (a) Discuss regression and correlation in research with appropriate examples.

Or

- (b) Explain the different types of Research Report. Explain its features.

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Sub. Code

96556A

B.Sc. DEGREE EXAMINATION, NOVEMBER 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** the questions.

1. Name any two dishes from karnataka cuisine.
2. Write any two important spices in the south Indian cuisine.
3. List any two snacks famous in Tamilnadu.
4. What do you think would be the reason for recipes of south India forgotten?
5. Name the states of North Indian cuisine.
6. Write two dishes from Punjab cuisine.
7. List two North Indian desserts.
8. What is the common dishes in festivals of North India?
9. What is Dahi puri.
10. Write about Kachori?

Part B

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Explain the menu of festivals in Tamilnadu cuisine.

Or

- (b) Pen down about the regional speciality of south Indian cuisine.

12. (a) Write about the Plating techniques of south Indian cuisine.

Or

- (b) Expound on any one forgotten recipe of south Indian.

13. (a) Write about regional specialties of North Indian cuisines.

Or

- (b) Explain about Delhi cuisines.

14. (a) Name any one forgotten recipes of northern India. Explain.

Or

- (b) Name any dishes from North East India and write in detail about it.

15. (a) What is Aloo Tikki chaat? Write about it.

Or

- (b) Expound about sev puri.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Inscribe an essay about south Indian cuisine.

Or

- (b) Jot down about south Indian snacks in detail.

17. (a) Explain about the specialty cuisines and menus from North India.

Or

- (b) Write one forgotten recipe of Uttarpradesh.

18. (a) Expound about the influence of foreign food over North India food.

Or

- (b) Inscribe an essay about snacks of North India.

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Sub. Code

96556B

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

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** questions.

1. What is Miso?
2. Write two uses of black bean paste.
3. What is Wasabi?
4. What is Annatto seed?
5. What is faux caviar?
6. What is edible paper?
7. Define the term "Plating".
8. Write two uses of decorating brushes.
9. Name two Thai curry pastes.
10. Name any two specialty dishes of Vietnamese cuisine.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the uses of Tamarind in Asian cuisine.

Or

- (b) Describe the breakfast dishes of Sri Lankan cuisine.

12. (a) Describe the dipping sauces of Singapore cuisine.

Or

- (b) Trace the history of Molecular gastronomy.

13. (a) Write a brief note on Cajun cooking.

Or

- (b) Mention speciality equipments used in Chinese cuisine.

14. (a) Write a brief note on fast food culture of American cuisine.

Or

- (b) Describe any two speciality dishes of Tex-Mex cuisine.

15. (a) Analyse the impact of foreign influences on West Indian cuisine.

Or

- (b) Explain the special cooking equipments of Japanese cuisine.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the curry pastes and fermented pastes of Asian cuisine.

Or

- (b) Explain the following molecular gastronomy terms:

- (i) Food Phenolics
- (ii) Flash frozen
- (iii) Deconstructed
- (iv) Powdered food
- (v) Foams.

17. (a) Analyse the influences of colonial rule in Creole cooking.

Or

- (b) Summarise the fundamentals of food plating.

18. (a) What is landscape plating in food presentation?

Or

- (b) Explain the culinary features of American cuisine.

C-0544

Sub. Code

96556C

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is Artisan Breads?
2. Define Micro organism.
3. Name some Food additives.
4. Explain Raising agents.
5. Define Gateaux.
6. Write some Frozen desserts.
7. What is Fondant?
8. Explain Royal Icing.
9. Name some chocolate garnishes in pastry making.
10. Define cookies.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write in detail about Breads of the world.

Or

- (b) Give an account of lean and rich yeast dough Breads.

12. (a) Explain Food additives used in Bakery.

Or

- (b) What is sour dough breads? Explain.

13. (a) Briefly explain about the cakes and its types.

Or

- (b) What are the different shapes of petit pains?

14. (a) Define cookies. Explain about types of cookies.

Or

- (b) Explain classification of Frozen desserts.

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

Or

- (b) Define chocolate tempering. Explain methods of chocolate tempering.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the types of artisan breads and its recipes.

Or

- (b) Write short notes on

- (i) White bread
- (ii) Rye
- (iii) Wholemeal
- (iv) Brioche

17. (a) Define Sandwiches. Explain types of sandwiches.

Or

- (b) How to make sour dough bread? Explain types of sour dough breads.

18. (a) Write short notes on

- (i) Bonbons
- (ii) Truffles
- (iii) Chocolate Tempering
- (iv) Icing

Or

- (b) Define Blown sugar. Write about Blown sugar tools.
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C-1274

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

First Semester

Culinary and Chef Management

BASIC CULINARY ARTS

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Purchase specification for fruits and vegetables should include :
 - (a) Preferred cooking methods
 - (b) Quantity needed
 - (c) The suppliers personal information
 - (d) Seasonal availability quantity needed

2. When selecting fruits and vegetables, the main factor to consider to ensure freshness and quality?
 - (a) Color
 - (b) Size
 - (c) Weight
 - (d) Firmness

3. What does the French culinary term “Mise en place” mean?
 - (a) cooking techniques
 - (b) preparing and organizing ingredients
 - (c) plating and presentation
 - (d) garnishing dishes

4. Which ingredient is often used to add a crunchy texture to salads and other dishes?
 - (a) Cream
 - (b) Bread crumbs
 - (c) Almonds
 - (d) Mayonnaise

5. Which cooking method involves cooking food in a closed container with a small amount of liquid to produce steam and heat?
 - (a) Roasting
 - (b) Grilling
 - (c) Braising
 - (d) Frying

6. Sautéing is a cooking method that typically involves :
 - (a) slow cooking in an oven
 - (b) cooking food in a large quantity of liquid
 - (c) quickly cooking small pieces of food in a pan with a small amount of fat
 - (d) grilling over an open flame

7. What does the term “inventory control” refer to in the content of the purchasing process?
 - (a) Managing and organizing kitchen staff
 - (b) Tracking and managing food and beverage stock levels.
 - (c) Calculating sales tax on restaurant receipts
 - (d) Arranging the dining area for customers

8. What is the term for the process of briefly immersing vegetables in boiling water and then cooling them in water to retain their color and crispness?
 - (a) searing
 - (b) blanching
 - (c) grilling
 - (d) steaming

9. What is the primary consideration when planning a menu for a restaurant or foodservice establishment?
 - (a) The cost of ingredients
 - (b) The availability of skilled chefs
 - (c) Customer preferences and dietary restrictions
 - (d) The size of the dining area

10. What does the term “rechauffe” mean in culinary terminology?
 - (a) A method of chilling food quickly
 - (b) A method of reheating and serving leftover dishes
 - (c) A French sauce made with cream and butter
 - (d) A style of food presentation

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Classify the perishable and non perishable commodities.

Or

- (b) Outline the challenges and issues in culinary industry.

12. (a) Explain on Mise En Place techniques in hot and color kitchen.

Or

- (b) Illustrate the personal styles and strengths of chef in luxury hotels.

13. (a) Outline the importance of purchase produce in hotels.

Or

- (b) Explain the function and important of kitchen brigade system in five star hotels.

14. (a) Write a short notes on classical accompaniments and garnishes with examples.

Or

- (b) What is fats and oils? Categories the fat and oil with example.

15. (a) Justify the global trends in menu planning with healthy diet.

Or

- (b) Elucidate the quality food preparation system in food industry.

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) What are the different categories of vegetables? Give the examples of each. (10)

Or

- (b) Classify fruit with examples. Explain the culinary uses of fruits in cooking baking.

17. (a) Explain the term texture, enlist the various types of texture with examples. (10)

Or

- (b) Write a notes on (i) Setting SMART goals (ii) Time management. (5+5 = 10)

18. (a) Method of cooking plays a vital role in the preparation of food. Explain various method and importance of each. (10)

Or

- (b) Sketch the classical kitchen brigade system in a large hotel and list the duties and responsibilities of executive chef.

19. (a) Draw the structure of egg and mark the parts and explain the uses of egg in cookery and bakery.

Or

- (b) Classify raising agents, describe the chemical raising agent with uses.

20. (a) Define the term menu planning. Enlist the types of menu planning and explain the factor affecting menu planning.

Or

- (b) What is rechauffing? Describe the rules for reheating foods and uses of leftover ingredients.
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C-1275

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

First Semester

Culinary and Chef Management

BAKERY AND PASTRY ARTS

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Section A

(10 × 1 = 10)

Answer **all** questions.

1. What is the primary focus of patisserie in the culinary world?
 - (a) savoury dishes
 - (b) grilled meals
 - (c) baking and pastries
 - (d) soups and stews
2. Which ingredient is responsible for creating the flaky layers in pastry, such as in a croissant?
 - (a) Baking powder
 - (b) Butter
 - (c) Eggs
 - (d) Sugar
3. Which of the following is a common technique used in baking?
 - (a) sauteing
 - (b) boiling
 - (c) roasting
 - (d) mining and folding
4. What is the role of yeast in bread baking?
 - (a) To add sweetness to the bread
 - (b) To provide structure and texture
 - (c) To act as a leavening agent, causing the dough to rise
 - (d) To enhance the colour of the bread crust

5. Which of the following is the primary leavening agent in traditional bread making?
- (a) Baking powder (b) Yeast
(c) Baking soda (d) Egg whites
6. What is the primary ingredient in a simple syrup used for sweetening beverages and desserts?
- (a) Honey (b) Maple syrup
(c) Sugar (d) Agave nectar
7. What is the term for the process of allowing bread dough to rest and rise before baking? Which helps develop its flavor and texture?
- (a) kneading (b) proofing
(c) sifting (d) frying
8. Which type of cream is often used as a topping for desserts and can be whipped to increase its volume and thickness?
- (a) Heavy cream (b) Half and half
(c) Sour cream (d) Whipping cream
9. What is the primary purpose of using a pastry blender as two knives when making pastry dough?
- (a) To add air and increase the doughs volume
(b) To knead the dough for a longer time
(c) To cut fat into dry ingredients and create a crumbly texture
(d) To mix the wet ingredients thoroughly
10. What is a ganache?
- (a) A gourmet salt
(b) A salad dressing
(c) A mixture of chocolate and cream
(d) A type of bean

Section B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe briefly on principles of basic baking in content to artisan bakery.
Or
(b) Justify salient feature of formula balancing in bakery.
12. (a) Write a short note on bread faults reason and remedies.
Or
(b) Describe the fermentation process of yeast dough.
13. (a) Discuss on puff pastry with types.
Or
(b) Enlist the processing techniques of choux pastry.
14. (a) Discuss about balancing cake formula.
Or
(b) Compare the importance of cake mixing methods.
15. (a) Explain on cookies presentation techniques.
Or
(b) Discuss on cold desserts with examples.

Section C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Describe the overview of the historical background of baking and pastry arts.
Or
(b) Discuss the essential baking and pastry equipment commonly found in a professional kitchen. Provide examples of specialized equipment used in pastry preparation.

17. (a) Enlist and explain the function of ingredient in bread making.

Or

- (b) Write notes on basic syrups and dessert sauces in bakery.

18. (a) Describe the fundamental principle of pastry making with variations.

Or

- (b) Compare and contrast the method for making sweet pie dough and savoury pie dough with faults.

19. (a) Explain on different cake making method with faults.

Or

- (b) Discuss the concept of balancing cake formula and the significance of precise measurements and ingredient ratios in cake baking.

20. (a) Discuss the make up styles of cookies and explore presentation techniques for cookies.

Or

- (b) Describe mousse and soufflés compare the preparation method of mousse and soufflés with examples.

C-1276

Sub. Code

96517

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

First Semester

Culinary and Chef Management

NUTRITION AND DIETICS

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Deficiency of calories and /or one or more nutrients in the diet is called as
 - (a) Diet
 - (b) Over nutrition
 - (c) Mal nutrition
 - (d) Under nutrition
2. Unit for measuring the energy value of food is
 - (a) 1 k joules
 - (b) 1°C
 - (c) 1 kcal
 - (d) 10 kcal
3. What is the primary function of carbohydrates in the human diet?
 - (a) Providing energy
 - (b) Building muscle
 - (c) Regulating body temperature
 - (d) Enhancing brain function

4. Complex carbohydrates are referred as
- (a) Sugar (b) Fiber
(c) Monosaccharides (d) Polysaccharides
5. Which vitamin is a powerful antioxidant and is thought to help boost the immune system?
- (a) Vitamin A (b) Vitamin B
(c) Vitamin C (d) Vitamin K
6. Vitamin C is also known as
- (a) Niacin (b) Ascorbic acid
(c) Riboflavin (d) Thiamine
7. How many essential macro nutrients are typically found in a balanced diet?
- (a) 1 (b) 2
(c) 3 (d) 4
8. What is the recommended daily water intake for an average adult as part of a balanced diet?
- (a) 1-2 cups (b) 4-6 cups
(c) 8-10 cups (d) 12-14 cups
9. Which hormone, produced by fat cells, play a role in regulating appetite and body weight?
- (a) Insulin (b) Leptin
(c) Cortisol (d) Thyroxine

10. In the context of weight management, what is the concept of “Calories in, calories out”.
- (a) The importance of macro nutrient ratios
 - (b) The impact of hormones on weight
 - (c) The energy balance equation
 - (d) The role of genetics in weight regulation

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Classify nutrients with suitable example.

Or

- (b) Classify food groups on the basis of their function.

12. (a) List the functions of carbohydrates.

Or

- (b) Classify proteins on the basis of their quality.

13. (a) What are the symptoms of the following deficiency?

(i) Beri beri

(ii) Scurvy

Or

- (b) List the various sources of sodium in our diet.

14. (a) Differentiate between the term RDA and requirements.

Or

- (b) List ten food which belong to the protective food group.

15. (a) Write short notes on
(i) Obesity
(ii) Over weight

Or

- (b) Write in detail the eating disorders.

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Briefly explain absorption and metabolism of nutrients in the body.

Or

- (b) Define health and nutrition. Discuss the importance of food.

17. (a) Classify carbohydrates of importance in human nutrition.

Or

- (b) List ten rich sources of carbohydrates and fibre in your daily diet.

18. (a) Define vitamins and classify them.

Or

- (b) Classify minerals elements, give two examples.

19. (a) Sketch and explain food pyramids.

Or

- (b) Plan a diet menu for school kids.

20. (a) Explain the principle of weight management.

Or

- (b) Discuss the steps in planning a balanced diet.