

**C-1892**

**Sub. Code**

**96542**

**B.Sc. DEGREE EXAMINATION, APRIL 2024**

**Fourth Semester**

**Culinary Arts and Chef Management**

**FOOD COST AND INVENTORY MANAGEMENT**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is cost cutting?
2. Expand LIFO.
3. What is BIN Card?
4. How is a commodity priced?
5. Name any four fast food chains in India.
6. How do you meet up the customer expectations?
7. Write any two on-going trends of market sector in food industry.
8. Explain about mass market.
9. What are the concepts of promotion?
10. What do you mean by upselling?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the steps involved in purchasing commodity.

Or

- (b) What is the procedure following in storing and issuing non-perishable goods?

12. (a) List down the points to be considered in labor control.

Or

- (b) How does Inventory control affect the profit/loss of a food outlet? Explain.

13. (a) Write short notes on utility and pleasure. Explain with examples.

Or

- (b) List down the points to be considered when planning and developing a menu.

14. (a) Explain about the various segments of customer and their needs.

Or

- (b) What are the latest trends followed in food industry to satisfy a customer?

15. (a) Explain about the process of promoting sales in a developing restaurant.

Or

- (b) What is the role of publicity in development of sales?

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is the importance of labor in the food industry? Explain the concept and control of labor costs.

Or

- (b) What are the factors that decide the success and failure of a restaurant?

17. (a) Plan and design 'A' la tarte" menu for a coffee shop.

Or

- (b) What are the ways its handle problematic customer and unhappy guests? Explain with case study.

18. (a) What are the concepts and strategies of marketing?

Or

- (b) Design a pamphlet/brochure to promote business of a specialty restaurant during summer.
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**C-1893**

**Sub. Code**

**96543**

**B.Sc. DEGREE EXAMINATION, APRIL 2024.**

**Fourth Semester**

**Culinary Arts and Chef Management**

**ADVANCED BAKERY AND PÂTISSERIE**

**(CA & CM)**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** the questions.

1. What are toppings?
2. Write two examples of icing.
3. Give any two examples preservatives used in ice-cream.
4. What is a frozen dessert?
5. Mention any two acid used during the making of meringue.
6. What are the ingredients used to make melingue?
7. Why do we knead the dough before baking bread?
8. Write about bread improvers.
9. Define tempering of chocolate.
10. Jot down about dark chocolates.

**Part B**

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Explain about ganache.

Or

- (b) Write about cream cheese frosting.

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

Or

- (b) Expound about types of frozen desserts.

13. (a) Jot down the uses of meringues.

Or

- (b) Explain about the making of meringues.

14. (a) What are bread improvers?

Or

- (b) Elaborate on slicing and packaging of bread.

15. (a) Differentiate between covariance chocolate and white chocolate.

Or

- (b) Expound about baking chocolates.

**Part C**

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Write an essay on icings and toppings.

Or

(b) What are classification of frozen desserts?

17. (a) Pen down the recipe of meringue.

Or

(b) Describe the role of ingredients in bread making.

18. (a) Inscribe an essay on international breads.

Or

(b) Expound about the manufacture and processing of chocolate.

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**C-1894**

**Sub. Code**

**96544**

**B.Sc. DEGREE EXAMINATION, APRIL 2024.**

**Fourth Semester**

**Culinary Arts & Chef Management**

**GARDE MANGER**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Garde Manger.
2. What are the equipments used in food carving?
3. Explain charcuteria Tasting Buffet.
4. Define Hord'oeuvres.
5. Explain non-edible displays of carvings.
6. What is Butter sculptures?
7. Explain storing of sandwiches.
8. Define Sausages.
9. What is Mousse?
10. Give an example Appetizers.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write about classification and different garnishes of Appetizers.

Or

- (b) Briefly explain about Galantines with examples.

12. (a) Explain about presentation and display techniques.

Or

- (b) Give an account of vegetables and fruit carvings.

13. (a) Describe about non-edible displays of carving.

Or

- (b) Explain about types of sandwiches.

14. (a) Write about Chaud Froid, Aspic jelly and Mousses.

Or

- (b) Briefly explain about Appetizers and Garnishes with examples.

15. (a) Write short notes on

- (i) Classification of Garnishes
- (ii) Marinades
- (iii) Forcemeats
- (iv) Canapes

Or

- (b) Explain about Chaud–Froid designs and non-edible displays.



**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about equipment's used in food styling and presentation.

Or

- (b) Describe about food presentation by menu.

17. (a) Write short notes on  
(i) Ice carving  
(ii) Tallow sculptures  
(iii) Butter sculptures  
(iv) Aspic logo.

Or

- (b) Briefly explain about canapes and Hord'oeuvres with examples.

18. (a) Write short notes on  
(i) Brines  
(ii) Cures  
(iii) Charcuterie Tasting Buffet  
(iv) Appealing to the senses.

Or

- (b) Write short notes on  
(i) Bacon  
(ii) Ham  
(iii) Making and storing of Sandwiches  
(iv) Gammon  
(v) Terrines.

**C-1895**

**Sub. Code**

**96551**

**B.Sc. DEGREE EXAMINATION, APRIL 2024**

**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 is Organization?
2. What are the responsibilities of Board of Directors?
3. What do you mean by Scientific Management?
4. What is Process Management?
5. Define Planning.
6. What is diversification?
7. Write short notes on feedback.
8. What is Ensuring liquidity?
9. Expand LIFO, FIFO.
10. Write short notes on new employee orientation.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain Supervisory or lower level of management.

Or

- (b) Differentiate between Management vs Administration.

12. (a) Explain the major contribution of Henri Fayol.

Or

- (b) Write short notes on Evolution of Management thought.

13. (a) Explain forecasting techniques in planning.

Or

- (b) Discuss the advantages and limitations of planning.

14. (a) Write short notes on Formal and Informal Leaders.

Or

- (b) Discuss Maslow Theory of Motivation.

15. (a) Explain:

- (i) Discounted cash flow
- (ii) Rate of return.

Or

- (b) Write short notes on Average Analysis.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Define Management. Explain the types of Management.

Or

- (b) Explain the process of Management.

17. (a) Explain the components of strategic Management in planning.

Or

- (b) Define controlling. Explain the steps in controlling process.

18. (a) Discuss Inventory Management.

Or

- (b) Explain Management as an profession and discuss the changes in Management by Management gurus.
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**C-1911**

**Sub. Code**

**96552**

**B.Sc. DEGREE EXAMINATION, APRIL 2024.**

**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 the term "Human Resource".
2. What do you mean by management by objectives?
3. Write any four types of Training.
4. Name any four types of Job Design.
5. What is Recruitment?
6. Define the term "Job Satisfaction".
7. Write the various types of Promotion.
8. What is Salary Bonus?
9. What is Integration in Human Resource Management?
10. Give few Trade Unions in India.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the main aims and objectives of Human Resource Management.

Or

- (b) Mention the basic qualities needed for Human Resource Manager.

12. (a) Write the components of Job Description.

Or

- (b) Write the step by step by process of Human Process Planning.

13. (a) Write the importance of Performance Appraisal.

Or

- (b) Write the various source of Recruitment.

14. (a) List out the various types of Incentive Systems.

Or

- (b) Write short note on “Executive Compensation”.

15. (a) State the procedure for Grievance in a Company.

Or

- (b) Point out the Standard Industrial Norms.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

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

Or

- (b) Discuss the various factors affecting Human Resource Planning.

17. (a) Examine the selection process of Human Resource Management.

Or

- (b) Narrate the importance of Training and Development in Human Resource Development.

18. (a) Enumerate the Advantages of Job Evaluation.

Or

- (b) Explain the statutory measures related to employee welfare.

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**C-1912**

**Sub. Code**

**96553**

**B.Sc. DEGREE EXAMINATION, APRIL 2024.**

**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. Write brief about key players in the fast food industry.
2. What is the environmental challenge of fast food industry?
3. Expand SWOT.
4. What is customer care in food industry?
5. Define the term "Entrepreneurship".
6. Write short notes on myth about entrepreneurs.
7. What do you mean by event management?
8. Write brief about Time management.
9. What is MICE?
10. Define the term "Directing event".



**Part B**

(5 × 5 = 25)

Answer **all** questions.

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

Or

- (b) Write notes on trends in fast food industry.

12. (a) Explain the concept of SWOT analysis.

Or

- (b) Explain about opportunities and threats of fast food industry.

13. (a) Explain the characteristics of successful entrepreneur.

Or

- (b) Write notes on myths about entrepreneurs.

14. (a) Explain the historic roots of celebration in event management.

Or

- (b) Write notes on developing and implementing the event plan.

15. (a) Write notes on exhibitions and special events management.

Or

- (b) Explain any three banquet functions in a hotel.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail notes on problems in fast food industry.

Or

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

17. (a) Discuss in detail notes on institutions supporting small business enterprises and preparations of business plans for fast food business.

Or

- (b) Explain the career opportunities in event management.

18. (a) Explain about banquet booking procedure and forms and formats used in banquets.

Or

- (b) Discuss in detail notes on off premises catering.

**C-1913**

**Sub. Code**

**96554**

**B.Sc. DEGREE EXAMINATION, APRIL 2024.**

**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 the term "Market".
2. Who are Customers?
3. What is Sales Force?
4. What is Product?
5. Give examples for Marketing Rewards.
6. What is Retailing?
7. Define the term "Pricing".
8. What is Advertising?
9. Write few channels of Distribution.
10. What is Digital Marketing?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the various functions of Marketing Management.

Or

- (b) Write various types of markets.

12. (a) Write the various tools for Sales Promotion.

Or

- (b) List out the benefits of Marketing Research.

13. (a) Write the factors affecting Consumer Behaviour in Hospitality Industry.

Or

- (b) Highlight the importance of Marketing Information System.

14. (a) State the elements of Research Design.

Or

- (b) Write the major methods of Data collection.

15. (a) Write the role of Marketing Communication Mix.

Or

- (b) Give the stages of Product Life Cycle.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the salient features of Modern Marketing Concept.

Or

- (b) Narrate the steps in Marketing Planning Process.

17. (a) Discuss the characteristics of Hospitality Products.

Or

- (b) Elucidate the Methods and Techniques of Identifying Customer needs.

18. (a) Prepare a sales presentation for a service oriented products.

Or

- (b) Explain the 7P's of Marketing Mix.
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**C-1914**

**Sub. Code**

**96555**

**B.Sc. DEGREE EXAMINATION, APRIL 2024.**

**Fifth Semester**

**Culinary Arts and Chef Management**

**RESEARCH METHODOLOGY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define the term "Research".
2. Write few sources of Primary Data.
3. Name any four types of Research Methods.
4. What is Qualitative Research?
5. Define the term "Questionnaire".
6. What is Secondary Data?
7. What is sample?
8. What is Variable?
9. Expand : SPSS.
10. Give examples for Foot Notes.

**Part B**

(5 × 5 = 25)

Answer **ALL** questions.

11. (a) Write the components of Research Problem.

Or

- (b) Write down the steps of Research Process.

12. (a) Write down the importance of Interviews in Research.

Or

- (b) Mention the Advantages and Disadvantages of Field Survey.

13. (a) Write in detail about the test of Significance.

Or

- (b) Write the various types of Research Instruments.

14. (a) Write in detail about Scaling Techniques.

Or

- (b) State the different types of Correlation Analysis.

15. (a) Differentiate between Parametric and Non-Parametric Test.

Or

- (b) Write the significance of annexure in Research Report.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Evaluate the role and important features of different Research Design.

Or

- (b) Examine the types of Non-Probability Sampling Techniques.

17. (a) Explain the uses of computer in Data Analysis.

Or

- (b) Describe the properties of measure of central tendency.

18. (a) Narrate the basic concepts of Hypothesis Testing.

Or

- (b) Discuss the Layout of good Research report.
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**C-1915**

**Sub. Code**

**96556A**

**B.Sc. DEGREE EXAMINATION, APRIL 2024.**

**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 Andhra Pradesh cuisine.
2. Write any two common cooking oils in south Indian cuisine.
3. List any two snacks famous in Karnataka.
4. What are the two dishes forgotten from the Tamilnadu cuisine?
5. Write about the cuisine of Kashmir.
6. Name two dishes from Haryana cuisine.
7. What is peas Kheer?
8. What are the famous sweets in north India?
9. What is papri chaat?
10. Write about Pav Bhaji.

**Part B**

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Explain the name of festivals in Karnataka cuisine.

Or

- (b) Pen down about regional speciality of Kerala.

12. (a) Expound on the influence of foreign food over south Indian.

Or

- (b) Write about demonstration on garnishes.

13. (a) Jot down about the regional speciality of Kashmir cuisine.

Or

- (b) Explain about Rajasthan cuisine.

14. (a) Write about a forgotten recipe of Punjab.

Or

- (b) Pen down about shufta Kanaguchhi.

15. (a) What is Dahi vada? Write about it.

Or

- (b) Explain the various types of chaat.

**Part C**

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Inscribe an essay about south Indian festival menus and sweets.

Or

- (b) Expound about the influence of foreign food over south Indian food.

17. (a) Write an essay on North Indian cuisine.

Or

- (b) Jot down the recipe of one North Indian sweet.

18. (a) Pen down an essay about Chaat.

Or

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