

**C-5007**

**Sub. Code**

**96543**

**B.Sc. DEGREE EXAMINATION, APRIL 2025**

**Fourth Semester**

**Culinary Arts and Chef Management**

**FOOD COST AND INVENTORY MANAGEMENT**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Section A**

(10 × 1 = 10)

Answer **all** questions.

1. The primary goal of labor cost control is:
  - (a) Increase employee benefits
  - (b) Maximize efficiency while minimizing costs
  - (c) Decrease employee training
  - (d) Increase employee hours
2. What is a captive market?
  - (a) A market with no specific target customers
  - (b) A market with customers who have limited choices
  - (c) A market with high competition
  - (d) A market focused on luxury items

3. In the context of the restaurant industry what does utility vs. pleasure refer to?
- (a) Customer satisfaction vs. employee satisfaction
  - (b) Functional needs vs. enjoyment and experience
  - (c) Cost control vs. profit maximization
  - (d) Inventory management vs. menu design
4. Which of the following is a key reason why restaurants fail?
- (a) Excessive marketing
  - (b) Poor execution of the concept
  - (c) High-quality service
  - (d) Low customer expectations
5. What is the importance of conducting a marketing audit?
- (a) To evaluate the effectiveness of current marketing strategies
  - (b) To increase food costs
  - (c) To train staff
  - (d) To redesign the restaurant layout
6. Which type of marketing is aimed at a large, diverse audience?
- (a) Captive market    (b) Mass market
  - (c) Status market    (d) Niche market
7. Personal selling in the food service industry involves:
- (a) Advertising on social media
  - (b) Direct interaction between staff and customers
  - (c) Email marketing campaigns
  - (d) Developing new recipes

8. What is a critical success factor for a restaurant?
- (a) High food costs
  - (b) Meeting customer expectations
  - (c) Limited menu options
  - (d) Poor location
9. Which of the following best describes the objective of sales promotion?
- (a) Decrease sales
  - (b) Increase customer awareness and sales
  - (c) Reduce marketing budget
  - (d) Hire new staff
10. Monitoring beverage operations involves:
- (a) Hiring new employees
  - (b) Ensuring beverage quality and consistency
  - (c) Designing the restaurant interior
  - (d) Developing new menu items

**Section B**

(5 × 5 = 25)

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

11. (a) Explain the process of conducting a marketing audit. How can a marketing audit help identify opportunities for growth and improvement?

Or

- (b) Describe the step involved in selecting a target market for a restaurant. How can market segmentation improve marketing effectiveness?

12. (a) Discuss the concept of positioning in marketing. How can a restaurant develop a unique market position to attract customers?

Or

- (b) Outline the development and implementation of action plans in a marketing strategy. How can these plans be monitored and evaluated for success?
13. (a) Analyze the objectives of promotion in the food service industry. What steps are involved in the promotional process?

Or

- (b) Discuss the industry use of advertising and promotion. How can personal selling, sales promotion, public relations, and publicity be effectively utilized in a restaurant's marketing plan?
14. (a) Examine the differences between the utility and pleasure aspects of the food service industry. How do these factors influence menu design and service delivery?

Or

- (b) Describe the process of menu development in a restaurant. What factors should be considered to ensure a balanced and appealing menu?
15. (a) Analyze the business models of different types of restaurant chains, such as sandwich chains, pizza chains, dinner houses, family chains, chicken chains, and steak chains.

Or

- (b) Discuss the common reasons why restaurants fail. How can the right concept, execution, and service help ensure success?

**Section C**

(5 × 8 = 40)

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

16. (a) Explain the concept of meeting Customer expectations In the food service industry what strategies can restaurants use to enhance customer satisfaction?

Or

- (b) Discuss the importance of understanding the customer in the food service industry. How can customer analysis contribute to business success?
17. (a) Identify and describe the different marketing categories, such as captive market, mass market, and status market. How do these categories influence marketing strategies?

Or

- (b) Explain the process of segmenting customer markets. What criteria can be used to segment a restaurant's customer base?
18. (a) Discuss the buying process of customers in the food service industry. How do ongoing trends influence customer behavior and preferences?

Or

- (b) Describe the key methods of controlling labor costs in a restaurant. How can scheduling and training practices impact labor cost management?

19. (a) Analyze the importance of controlling labor costs. What are the potential consequences of failing to manage labor costs effectively?

Or

- (b) Explain the concept perpetual inventory and its benefits in a restaurant. How does it help in accurate inventory management?
20. (a) Discuss the process of monthly inventory and the importance of accurate pricing of commodities. How does this process impact overall financial management?

Or

- (b) Outline the development of a marketing plan for a new restaurant. What are the essential components and steps involved in creating a comprehensive marketing strategy?
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**C-5008**

**Sub. Code**

**96544**

**B.Sc. DEGREE EXAMINATION, APRIL 2025**

**Fourth Semester**

**Culinary Arts and Chef Management**

**ADVANCE BAKERY AND CONFECTIONERY**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **ALL** questions.

1. Sugar paste icing is commonly known as
  - (a) Ganache
  - (b) Fondue
  - (c) Glazing paste
  - (d) Fondant
2. An icing that is made of butter, corn syrup, cocoa powder, sugar and will easily firm as it cools
  - (a) Royal icing
  - (b) Fudge icing
  - (c) whipped cream
  - (d) Butter cream filling
3. Sorbet is
  - (a) a frozen dessert made without fat eggs, gelatin, or dairy products
  - (b) a frozen yogurt product with fruit added
  - (c) Comparable in nutrient content to sherbet
  - (d) fresh yogurt pureed with frozen fruit.

4. A ————— is a decorative desert consisting of ice cream, in two or more different flavours, layered in a mold.
- (a) bombe (b) Sundae  
(c) neapolitan (d) parfait
5. Meringue in the mixture of egg white and
- (a) Egg yolk (b) sugar  
(c) Milk powder (d) Egg
6. Which one of the following products do not contain meringue?
- (a) key lime pie (b) Pavlova  
(c) Babka (d) Baked Alaska
7. Name the process by which yeast changes sugar into carbon dioxide and ethyl alcohol?
- (a) Kneading (b) proofing  
(c) Fermentation (d) Knocking back
8. ————— work as the structure builder in bread
- (a) Sugar (b) salt  
(c) Fruits (d) Refined flour
9. In the manufacturing process, chocolate is rolled and buffeted for hours to ensure perfect smoothness and flavour which stage is it?
- (a) Tempering (b) sorting  
(c) conching (d) Grinding
10. Which confectioner's chocolate does not contain cocoa liquor in it?
- (a) Milk chocolate (b) white chocolate  
(c) Dark chocolate (d) semi-sweet chocolate



**Part B**

(5 × 5 = 25)

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

11. (a) Write a short note on Royal icing and uses.

Or

- (b) Describe Topping with examples.

12. (a) Explain still frozen dessert with Examples.

Or

- (b) Discuss churn frozen dessert with examples.

13. (a) Express the factors affecting the stability of meringues.

Or

- (b) Categories the difference between French meringue and Swiss meringue.

14. (a) Write the different types of flours used in bakery.

Or

- (b) What are the various facuts of bread.

15. (a) List the working temperatures of various types of convertures.

Or

- (b) List and describe at least two methods of tempering a chocolate.

**Part C**

(5 × 8 = 40)

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

16. (a) Explain the various ingredients used in Icings.  
Or  
(b) What is Toppings? Illustrate the functions of Toppings with suitable examples.
17. (a) Describe Ice-cream. Explain the preparation of method of ice-cream.  
Or  
(b) Classify the classical frozen dessert with examples.
18. (a) What is meringue. Describe the process of making meringues.  
Or  
(b) Describe meringues. Discuss the type of meringues with suitable examples.
19. (a) Discuss in details the basic ingredients used for making bread.  
Or  
(b) Write a note on  
(i) Bread improver  
(ii) Bread Show piece.
20. (a) Discuss in detail the various steps involved in manufacturing of chocolate.  
Or  
(b) Write a note on  
(i) Cocoa butter  
(ii) History of chocolate
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**C-5009**

**Sub. Code**

**96546**

**B.Sc. DEGREE EXAMINATION, APRIL 2025**

**Fourth Semester**

**Culinary Arts and Chef Management**

**GARDE MANGER**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Making of different types of designs and decorations with vegetables is called a
  - (a) Fruit carving
  - (b) Vegetable carving
  - (c) (a) and (b)
  - (d) Neither (a) nor (b)
2. \_\_\_\_\_ refers to the role of the chef who oversees the production of cold food.
  - (a) Entremets
  - (b) Saucier
  - (c) Garde manger
  - (d) Boulanger
3. It is essential that the display piece chosen match the theme of the food design buffet
  - (a) Wax designs
  - (b) Non edible display
  - (c) Tallow display
  - (d) Chaud - froid

4. Savoury clear jelly prepared from a liquid stock made by simmering the bones of beef, veal, chicken or fish.
  - (a) Sauce
  - (b) Sausages
  - (c) Aspic
  - (d) Terrines
5. A ting open sandwiches spread with caviar, smoked sausages etc, or a cold.
  - (a) Spread
  - (b) Zakuski
  - (c) Tomato
  - (d) Garnish
6. These are small pieces of biscuits or toast wish food such as meet cheese and pate on top
  - (a) Roe
  - (b) Canapes
  - (c) Cocktail
  - (d) Garnish
7. An oval earthenware cooking dish with a tightly fitting lid used for pates etc.
  - (a) Ganache
  - (b) Gamon
  - (c) Terrine
  - (d) Aspic
8. Meat cut from the thigh of a domesticated pica usually smoked.
  - (a) Sausages
  - (b) Mousses
  - (c) Gammon
  - (d) Galantine
9. The salted role of sturgeon, the beluga, usually served as an hors doeuvre.
  - (a) Pate
  - (b) Crouton
  - (c) Gravlax
  - (d) Caviar
10. A small cube of dried, fired or toasted bread that is used as a garnish for soups or salads.
  - (a) Cavier
  - (b) Velout
  - (c) Sandwich
  - (d) Crouton

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is carving? Discuss the features of carving.

Or

- (b) Discuss the role of vegetable carving with suitable illustrations.

12. (a) Describe non edible displays with example.

Or

- (b) Discuss the Butter sculptures and uses.

13. (a) Explain the storing guidelines for sand wiches.

Or

- (b) Write a note on canopies.

14. (a) Explain savages and its components.

Or

- (b) What cautions should be followed while cooking terrines?

15. (a) Outline the importance of appetizers for a menu.

Or

- (b) Illustrate the role of garnishes for a dish.

**Part C**

(5 × 8 = 40)

Answer **all** questions.

16. (a) Explain the concept and importance of carving. Describe different types of carving used for display.

Or

- (b) Define carving discuss then origin and history of carving.

17. (a) Define display enlist and explain the various type of displays.

Or

- (b) What is display discuss the role and importance of display.

18. (a) Describe Sandwiches. Detail the major components of a sandwich.

Or

- (b) Discuss in detail on the modern trends of sandwich making with health conscious.

19. (a) Describe forcemeat. Categorize the different types of forcemeat with preparation style.

Or

- (b) Write a preparation method for.  
(i) Aspic jelly  
(ii) Galantines.

20. (a) Define appetizers. Write the various types of appetizers in continental cuisine.

Or

- (b) Discuss garnishes. Write the importance garnishes for Appetizers.

**C-5010**

**Sub. Code**

**96549**

**B.Sc. DEGREE EXAMINATION, APRIL 2025**

**Fourth Semester**

**Culinary Arts and Chef Management**

**WASTE MANAGEMENT**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Which of the following is an example of organic solid waste?  
(a) Glass bottles      (b) Plastics  
(c) Food scraps      (d) Metal cans
2. Which of the following is classification as recyclable solid waste?  
(a) Food scraps      (b) Plastics  
(c) Wood      (d) All of the above
3. Which of the following is a primary goal of waste reduction strategies?  
(a) Increase landfill space  
(b) Decrease recycling rates  
(c) Minimize the amount of waste generated  
(d) Promote the use of single-use plastics.
4. Which strategy involves designing products to use fewer resources and produce less waste?  
(a) Waste diversion      (b) Source reduction  
(c) Recycling      (d) Composting

5. What does the term “ composition analysis” refer to in waste analysis?
- (a) Assessing the economic value of waste
  - (b) Determining the physical and chemical makeup of waste materials
  - (c) Analyzing waste management policies
  - (d) Measuring the energy content waste.
6. Which type of data is typically collected during waste audit?
- (a) Source of waste generation
  - (b) Environmental impact of waste
  - (c) Amount and types of waste generated
  - (d) Cost of waste disposal.
7. Who is primarily responsible for managing waste is a municipality?
- (a) The local government
  - (b) Individual home owners
  - (c) Private corporations
  - (d) Non-profit organizations.
8. Which entity typically handles hazardous waste disposal is an industrial setting?
- (a) Local recycling centers
  - (b) Hazardous waste management companies
  - (c) Public waste management departments
  - (d) Community service organizations.
9. What does the “5RS” of zero waste stand for?
- (a) Refuse, Reduce, Reuse, Recycle Rot
  - (b) Reuse, Recycle, Refuse, Restore, Recycle
  - (c) Refuse, Recycle, Reduce, Rot, Reuse
  - (d) Reduce, Reuse, Recycle, Refuse, Reclaim



10. Which of the following actions contributes to sustainable living?
- (a) Buying products with excessive packaging
  - (b) Using energy- efficient appliances
  - (c) Disposing of all waste in land fills
  - (d) Increasing water and energy consumption.

**Part B**

(5 × 5 = 25)

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

11. (a) Classify the solid the waste.

Or

- (b) Illustrate the intergrated waste management.

12. (a) Explain the importance of waste reduction programme.

Or

- (b) Write a notes on operation on a daily basis.

13. (a) Write a brief notes on waste Analysis

Or

- (b) Discuss on Audit in waste collection.

14. (a) Illustrate on world Scenario in scrap trade.

Or

- (b) Explain about assimilative capacity.

15. (a) Interpret the concept zero waste living

Or

- (b) Express the importance of sustainable living.

**Part C**

(5 × 8 = 40)

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

16. (a) Define and classify the solid wastes. Describe source of solid waste generator and type of waste.

Or

- (b) List out the factors to be considered in selecting solid waste collection equipment?

17. (a) Discuss in detail about waste reduction strategies.

Or

- (b) Enumerate and discuss the factors affecting Economic benefits of waste reduction.

18. (a) Identify the activities responsible for successful implementation of collection system.

Or

- (b) Explain the various facilities that must be available at transfer station?

19. (a) State the key role of public in solid waste management.

Or

- (b) Classify on extended producer responsibility carrying capacity.

20. (a) Write a detail note on waste reduction at business level.

Or

- (b) Explain on waste reduction toward zero waste.

<b>C-5011</b>
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<b>Sub. Code</b>
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<b>96551</b>
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**B.Sc. DEGREE EXAMINATION, APRIL 2025**

**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 democratic management?
2. What is administration?
3. What do you mean by classical management?
4. What is operational research?
5. What is Nepotism?
6. Define organizing.
7. Define controlling.
8. What is decision making.
9. Write short notes on skill of a manager.
10. Define Inventory management.

**Part B**

(5 × 5 = 25)

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

11. (a) Explain executive or middle level management.

Or

- (b) Discuss the functions of management.

12. (a) Explain Behavioral quantitative Approaches to management.

Or

- (b) List few pioneers in management and write their major contribution.

13. (a) Explain

(i) Scalar Principle

(ii) Span of control

Or

- (b) Explain the steps in planning.

14. (a) Discuss Maslow theory of motivation.

Or

- (b) Explain the importance of decision making in management.

15. (a) Explain fund flow analysis

Or

- (b) Write short notes on personal management.

**Part C**

(3 × 10 = 30)

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

16. (a) Define management. Write any three definition of management. Explain two types of management.

Or

- (b) Explain MBO and write its process and Benefit.

17. (a) Discuss the Evolution of management thought

Or

- (b) Discuss the types of leadership.

18. (a) Discuss the objectives of Financial planning.

Or

- (b) Discuss the role of manager and Executives.

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<b>C-5012</b>
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<b>Sub. Code</b>
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<b>96552</b>
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**B.SC DEGREE EXAMINATION, APRIL 2025**

**Fifth Semester**

**HUMAN RESOURCE MANAGEMENT**

**CULINARY ARTS AND CHEF MANAGEMENT**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is HRM?
2. What is code of conduct?
3. What do you mean by Human resource planning?
4. Define forecasting.
5. What do you mean by separation?
6. What is Demotion?
7. What do you mean by performance Bonus?
8. Is PF and gratuity same.
9. What is the meaning of grievance and complaint?
10. What is occupational diseases?

**Part B**

(5 × 5 = 25)

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

11. (a) What are the objectives of Human Resource?

Or

- (b) Write the importance of Human Resource in Hotel Industry.

12. (a) Write the need for planning in Human Resource Department.

Or

- (b) Write the job specification of F & B Manager.

13. (a) Discuss Human Resource Information system.

Or

- (b) Explain the essential elements of transfer.

14. (a) Discuss the selection process practised in leading Hotel.

Or

- (b) What are Employees Incentives Programme and list the most common Incentives.

15. (a) Define discipline. Explain the disciplinary practices followed in Hotel Industry.

Or

- (b) Explain Employee grievance and their redressal.

**Part C**

(3 × 10 = 30)

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

16. (a) Elucidate the functions of Human Resource.

Or

- (b) Discuss the HR Policies in India.

17. (a) Discuss the importance of Training and development in Hotel Industry.

Or

- (b) Explain the role of HR in separation. Discuss the importance of Exit interview.

18. (a) Explain the objectives and principles of wage and salary Administration.

Or

- (b) Define Job Evaluation. What are the types of job evaluation methods?
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<b>C-5013</b>
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<b>Sub. Code</b>
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<b>96553</b>
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**B.Sc. DEGREE EXAMINATION, APRIL 2025**

**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. Enlist the key player in the fast food Industry in India.
2. Write short notes on customer satisfaction.
3. What steps will you take while changing customer habits?
4. Explain hygiene and sanitation.
5. Define Entrepreneurship.
6. Write short notes on importance of Entrepreneur.
7. Write short notes on Event Management.
8. Explain special event management.
9. What is conference Kit?
10. Who is porter in Banquets?

**Part B**

(5 × 5 = 25)

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

11. (a) Brief about analysis strength and weakness

Or

- (b) Discuss why India is considered as potential market for fast food market.

12. (a) Explain service quality management.

Or

- (b) Discuss the threats of a restaurant.

13. (a) How do you prepare business plan.

Or

- (b) What is the conceptual framework of entrepreneur?  
Enlist its types.

14. (a) Explain vendor contrasts.

Or

- (b) Explain the importance of time management.

15. (a) Define MICE. Explain its importance.

Or

- (b) Explain the Banquet booking procedure.

**Part C**

(3 × 10 = 30)

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

16. (a) Discuss the challenges faced by fast food Industry in Indian market.

Or

- (b) What is the impact of Fast Food? Explain.

17. (a) Classify Entrepreneur and Explain.

Or

- (b) Discuss the problems faced by Entrepreneur.

18. (a) Explain the importance of Event management in Hospitality Industry.

Or

- (b) Define Banquets. Explain the types of Banquets.

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**C-5016**

**Sub. Code**

**96556A**

**B.Sc. DEGREE EXAMINATION, APRIL 2025**

**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 North Indian cuisine.
2. Name the some famous northern region desserts.
3. List out East Indian Rice preparation.
4. State foods of western India.
5. What is called griddle.
6. Name few popular Indian salads.
7. What is chettinad masala?
8. Explain goda masala.
9. What is panch phoron?
10. Describe Chicken Tikka.

**Part B**

(5 × 5 = 25)

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

11. (a) Write short notes on south Indian cuisine.

Or

- (b) Explain forgotten recipes ancient south India.

12. (a) Describe south Indian snacks with examples.

Or

- (b) How does the foreign influence affects on south Indian regional cuisine.

13. (a) Explain briefly about Kashmiri cuisine meet preparations.

Or

- (b) Write short notes on Awadhi cuisine.

14. (a) Discuss briefly Tandoori Kebabs.

Or

- (b) Explain festival menu of north India.

15. (a) Discuss on snacks and chats on India.

Or

- (b) Describe about Indian cuisine Herbs with culinary uses.

**Part C**

(3 × 10 = 30)

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

16. (a) Discuss in detail about different types of briyani preparation in Indian cuisine.

Or

- (b) Write notes in trends of molecular gastronomy in Indian cuisine.

17. (a) Define gravy. Enlist and explain the various Indian base gravy receipes.

Or

- (b) Explain about the Hyderabad cuisine with considering food habits, major ingredients used, and popular dishes.

18. (a) Write notes on classical garnishes and modern plating techniques in Indian cuisine.

Or

- (b) Describe shortly on regional speciality of :

- (i) Punjabi cuisine
- (ii) Chettinad cuisine.

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