

C-6663

Sub. Code

96513

B.Sc. DEGREE EXAMINATION, NOVEMBER 2025.

First Semester

Culinary Arts and Chef Management

BASIC CULINARY ARTS

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Cauliflower comes under the category of
 - (a) brassica
 - (b) root vegetables
 - (c) tubers
 - (d) shoot vegetables
2. Rosemary is an example of
 - (a) flower
 - (b) herb
 - (c) fungi
 - (d) brassica
3. Two or more people who interact to achieve common goal is ?
 - (a) partnership
 - (b) partner
 - (c) collaborator
 - (d) team work
4. Which of the following will prevent positive team work?
 - (a) positive attitude
 - (b) trust
 - (c) poor communication
 - (d) co-operation

5. Fermentation increase
- (a) digestability (b) vitamin
(c) calcium (d) protein
6. Simmering takes place at a temperature of
- (a) 80°-88°C (b) 85°-90°C
(c) 95°-100°C (d) 110°-120°C
7. Jus rotis is also known as
- (a) lambstew (b) beef tock
(c) meatglaze (d) roasting juices
8. A thickened soup made from shell fish is
- (a) consomme (b) puree
(c) bisque (d) chowder
9. A 'Bill of fare' means
- (a) restaurant bill (b) the menu
(c) feed back form (d) discount voucher
10. The type of menu in which dishes repeated monthly.
- (a) 'A'LACARTE (b) Table 'D' HUTE
(c) fixed menu (d) cyclic menu

Part B

(5 × 5 = 25)

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

11. (a) Differentiate perishable and non-perishable commodities.

Or

- (b) Describe any five challenges in culinary industry.

12. (a) Write short notes on
- (i) texture.
 - (ii) consistency.

Or

- (b) List any five documents used in kitchen.
13. (a) Which cooking methods uses the highest temperature? Explain.

Or

- (b) Why is boiling the most common method of cooking?
14. (a) Explain the uses of garnishes with examples.

Or

- (b) Write any five dishes with its accompaniments.
15. (a) List the food transport equipments.

Or

- (b) What are the basic roles for reheating the food?

Part C

(5 × 8 = 40)

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

16. (a) Classify vegetables with examples.

Or

- (b) List any ten selection process of fruits.
17. (a) Explain the various MISC en place techniques in kitchen.

Or

- (b) Write five rules for setting smart goals.

18. (a) Write the advantages of the brigade system.

Or

(b) Why is kitchen brigade important? Explain.

19. (a) List any ten potato preparations.

Or

(b) Draw the structure of chicken and explain its parts.

20. (a) Explain the factors to be considered while menu planning.

Or

(b) Explain the types of menu.

C-6664

Sub. Code

96515

B.Sc. DEGREE EXAMINATION, NOVEMBER 2025

First Semester

Culinary Arts and Chef management

BAKERY AND PASTRY ARTS

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Which is the first born bread?
 - (a) flat bread
 - (b) leavened bread
 - (c) fit a bread
 - (d) milk bread

2. In which period did the public bakeries flourish?
 - (a) American period
 - (b) Middle age
 - (c) French revolution
 - (d) Industrial revolution

3. What is the ingredient that helps products rise?
 - (a) flour
 - (b) fat
 - (c) sugar
 - (d) leavening agent

4. Which is the weakest flour?
(a) pastry (b) cake
(c) rye flour (d) bread flour
5. Shortening is another word for _____
(a) water (b) short crust
(c) fat (d) flour
6. The ingredient in pastry that provides structure is _____
(a) flour (b) sugar
(c) fat (d) water
7. Egg contains a natural emulsifier called _____
(a) lecithin (b) dextrin
(c) glucose (d) lactose
8. Fat adds flavour but it also helps the cake to last longer what is the key word for this?
(a) shelf life (b) best before date
(c) use by date (d) preservative
9. _____ is used to level off ingredients when measuring and to spread frostings.
(a) scrapper (b) spatula
(c) levels (d) spoon
10. Which is the simplest dessert?
(a) fruit (b) gelatin
(c) cake (d) pudding

Part B

(5 × 5 = 25)

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

11. (a) Explain about any five mixing methods in baking.

Or

- (b) List the principles of baking and explain.

12. (a) Write about dessert sauces.

Or

- (b) Expound about the role of yeast and oil in bread making.

13. (a) Write about some common pastry faults.

Or

- (b) What is the process of emulsification?

14. (a) How to assemble a layer cake?

Or

- (b) Pen down about cake blending and folding methods.

15. (a) Differentiate between custards and puddings.

Or

- (b) What are the three types of pudding? Expand on them.

Part C

(5 × 8 = 40)

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

16. (a) Jot down the historical background of baking.

Or

- (b) List any ten equipment used in baking and write their uses.

17. (a) Mention and explain the bread making steps.

Or

- (b) Write in detail about basic creams and fillings.

18. (a) Pen down an essay on types of parties.

Or

- (b) Explain about basic pie doughs.

19. (a) What are the basic principles of addressing a balanced cake formula?

Or

- (b) Mention the functions of ingredients used in cake making.

20. (a) Jot down an essay on variations of hot and cold desserts.

Or

- (b) How to take a cookie? Write the steps.

C-6665

Sub. Code

96517

B.Sc. DEGREE EXAMINATION, NOVEMBER 2025

First Semester

Culinary Arts and Chef Management

NUTRITION AND DIETETICS

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Carbohydrates which are made up of single sugar molecule.
 - (a) Sucrose
 - (b) Lactose
 - (c) Monosaccharides
 - (d) Maltose

2. Triglycerides made up of three parts of fatty acids and one part of glycerol
 - (a) Fats
 - (b) Glycogen
 - (c) Lipids
 - (d) Cellulose

3. Proteins which have compact and spherical shape
 - (a) Fibrous proteins
 - (b) Simple Protein
 - (c) Conjugated Proteins
 - (d) Globular proteins

4. Which Vitamin helps in iron absorption of human body?
(a) Vitamin C (b) Vitamin K
(c) Vitamin A (d) Vitamin D
5. The science that studies the relationship between food and health.
(a) Energy (b) Malnutrition
(c) Nutrition (d) None of these
6. The amount of energy your body expends to digest, absorb, and metabolize the food you eat.
(a) Basal Metabolic Rate
(b) Thermodynamic Action of Food
(c) Bioelectrical Impedance Analysis
(d) Specific Dynamic Action
7. An excess proportion of total body fat.
(a) Obesity (b) Qsymia
(c) Ketone (d) Saxenda
8. An undesirable kind of nutrition leading to ill-health.
(a) Balanced diet (b) Health
(c) Malnutrition (d) All of these
9. Body weight in relation to height.
(a) BMI (b) RDA
(c) HDL (d) EFA
10. Foods which have been processed to improve their appearance, colour, taste, odour or keeping quality.
(a) Weaning foods (b) Processed foods
(c) Refined foods (d) Raw Food

Part B

(5 × 5 = 25)

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

11. (a) Distinguish between Saturated fats and Unsaturated fats with example.

Or

- (b) Explain the classification of proteins.

12. (a) Write down the functions of nutrients in our body.

Or

- (b) What are the functions of Vitamin D? Explain.

13. (a) How water balance is maintained in the body? Explain.

Or

- (b) What are Nutrients? Explain its types.

14. (a) Explain the various factors affecting the BMR.

Or

- (b) Write down the importance of food in maintaining good health.

15. (a) Explain the conditions that lead to obesity.

Or

- (b) Point out the principles of balanced diet.

Part C

(5 × 8 = 40)

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

16. (a) List out and explain the classification of carbohydrates with suitable example.

Or

- (b) Discuss the effects of deficiency of fat in human body.

17. (a) Discuss the various methods of improving protein quality.

Or

- (b) Discuss the characteristics of good nutrition.

18. (a) Describe the nutritive process of digestion and absorption.

Or

- (b) Discuss the importance of food label.

19. (a) Point out the need and importance of balanced diet.

Or

- (b) How water balance is maintained in human body? Explain with its functions.

20. (a) Discuss the various problems associated with unbalanced diet.

Or

- (b) List ten foods which belong to the protective food group, stating reasons for your choice.

C-6674

Sub. Code

96533

B.Sc. DEGREE EXAMINATION, NOVEMBER 2025.

Third Semester

Culinary Arts and Chef Management

RESTAURANT AND KITCHEN DESIGN

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ forks have two tines designed for picking up slices of prosciutto and very thinly sliced deli meats.
 - (a) Ham forks
 - (b) Fish fork
 - (c) Service fork
 - (d) Fruit fork

2. _____ is the menu in which each dish is priced individually.
 - (a) A l'a carte
 - (b) Table d'hote
 - (c) Special Menu
 - (d) Diet Menu

3. The three basic factors to consider in planning kitchen space to reduce operating cost and increase productivity are _____.
 - (a) Time, style, design
 - (b) Location, Menu, Style
 - (c) Labour, Utilities, Menu
 - (d) Design, Space, Labour

4. _____ means forks, knives, and spoons.
- (a) Cultery (b) Crokery
(c) Chinaware (d) Glassware
5. Kitchen layout that is ideal for small homes is called _____
- (a) The Galley Kitchen
(b) The G-shape Kitchen
(c) The One wall/Straight kitchen
(d) L-shaped kitchen
6. _____kitchen is popular in large and small hotels alike.
- (a) G-shaped (b) U-shaped
(c) Island (d) Corridor
7. _____ is used to measure spirits or liqueur or other mixer.
- (a) Ice bucket (b) Muddler
(c) Jigger (d) Bar spoon
8. _____ are the drinks served before a meal that are intended to stimulate the appetite.
- (a) Appetizers (b) Aperitifs
(c) Soups (d) Sauces
9. Table d'hote Menu means _____
- (a) Special Menu (b) Fixed Menu
(c) Main Menu (d) Cyclic Menu

10. _____ is the area inside the bar counter, which holds the essential equipments and liquor supplies required for making drinks.

- (a) Front bar
- (b) Back bar
- (c) Under bar
- (d) Middle bar

Part B

(5 × 5 = 25)

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

11. (a) Draw a Layout of Restaurant and write the important sections.

Or

(b) Name any five speciality restaurants near your area. Write its features.

12. (a) Write the factors to be considered while planning the design of Restaurant.

Or

(b) Mention the importance of architecture in the food service area.

13. (a) Name any ten modern equipments used in Kitchen.

Or

(b) List out any ten cutleries with its uses in a Restaurant.

14. (a) Write a note on Garbage area.

Or

(b) What do you mean by Food preparation area?

15. (a) What is Menu? Write its functions.

Or

(b) Write a note on Stand alone restaurant.

Part C

(5 × 8 = 40)

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

16. (a) Explain the environmental factors influencing the food service operations.

Or

- (b) As an Entrepreneur how can you obtain necessary approvals to start a restaurant in a city. Explain.

17. (a) Explain the basic principles of Restaurant design followed in hotels.

Or

- (b) Explain any one of the popular star hotels kitchen architecture with its features.

18. (a) What points should you keep in mind while selecting crockery and glassware?

Or

- (b) Name any ten special equipments used in a restaurant and write their uses.

19. (a) Explain in detail about the cold and dry storage area in kitchen with its importance.

Or

- (b) As an Executive chef of a hotel, plan a medium size kitchen and write its features.

20. (a) Plan a Bar in a three star hotel and explain the parts of Bar with its features.

Or

- (b) Explain the role of interior design in a Restaurant.

C-6676

Sub. Code

96537

B.Sc. DEGREE EXAMINATION, NOVEMBER 2025

Third Semester

Culinary Arts and Chef Management

HOSPITALITY FRENCH – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Bienvenue _____ France.
(a) aux (b) à
(c) au (d) en
2. Pour saluer le matin et l'après-midi. On dit _____.
(a) Bonsoir (b) Bonjour
(c) Bonne nuit (d) Merci
3. "Have a Nice Stay" en Français _____
(a) Bon voyage (b) Bon séjour
(c) Bonne nuit (d) Bon appétit

4. “Chef de cuisine” en Anglais _____.
- (a) cook (b) Assistant cook
(c) Head cook (d) waiter
5. _____ week-end.
- (a) Bon (b) Bons
(c) Bonne (d) Bonnes
6. _____ table préférez – vous?
- (a) Quelle (b) Quel
(c) Quels (d) Quelles
7. _____ gâteaux.
- (a) Ce (b) Cet
(c) Cette (d) Ces
8. Jean boit _____ eau.
- (a) du (b) de l’
(c) des (d) de
9. On achète des pains, des croissants, des baguettes _____.
- (a) La pâtisserie (b) La crémèrie
(c) La boucherie (d) L’épicerie.
10. _____ cuisine.
- (a) La (b) Le
(c) L’ (d) Les

Part B

(5 × 5 = 25)

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

11. (a) Traduisez en anglais :

M. Blanc : L'addition, s'il vous plait!

Garçon : Je l'apporte tout de suite, monsieur.

(----)Voilà, monsieur.

M. Blanc : (---) Merci.

Garçon : Merci. Au revoir et bonne journée.

Ou

(b) Écrivez la conjugaison du verbe « Ouvrir »

12. (a) Complétez avec les article indéfini. (un, , une , des)

(i) _____ hôtel

(ii) _____ chambre.

(iii) _____ chauffeurs

(iv) _____ voiture

(v) _____ restaurant.

Ou

(b) Mettez les phrases au pluriel.

(i) L'hôtel est complet

(ii) Il est touriste

(iii) Il y a une chambre de libre.

(iv) Tu prends la chambre.

(v) Elle a une carte de crédit.

13. (a) Reconstituez les expressions :
- (i) de l'eau – fraîches
 - (ii) une salade – grillée
 - (iii) une entrecôte – fume
 - (iv) du saumon – composée
 - (v) des pates – fraiche

Ou

- (b) Complétez les phrases avec le verbe « être » au futur simple.
- (i) Notre représentant _____ à l'aéroport.
 - (ii) Je _____ absent toute la journée.
 - (iii) Est-ce que nous _____ seuls pour cette excursion.
 - (iv) Non, madame .Vous _____ avec un couple de touristes suisses.
 - (v) Ca _____ un repas traditionnel, avec des danses.

14. (a) Construisez des phrases:

Ex : Une entrée – Est-ce que vous prendrez une entrée?

- (i) Un apéritif _____
- (ii) Du fromage ou un dessert

- (iii) De the ou du café _____
- (iv) Des œufs _____
- (v) Un jus de fruit _____

Ou

- (b) Ecrivez la conjugaison du verbe « faire ».

15. (a) Ecrivez les nombres 20 à 30 en lettres.

Ou

(b) Complétez les expressions. (Bon, Bonne)

- (i) _____ soir.
- (ii) _____ nuit.
- (iii) _____ soirée.
- (iv) _____ voyage.
- (v) _____ nouvelle.

Part C

(5 × 8 = 40)

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

16. (a) Choisissez les mots qui conviennent.

- (i) Au revoir et bonjour / bonne journée madame.
- (ii) Comment / combien est-ce que vous voulez régler?
- (iii) Vous pouvez régler par / en café.
- (iv) Comment / combien de francs est-ce que vous voulez changer.
- (v) Si vous voulez / pouvez bien signer ici?
- (vi) Nous faisons 10% de réduction avec / sur les robes.
- (vii) Voilà votre change / monnaie.
- (viii) Je suis / est heureux

Ou

(b) Construisez des phrases :

Ex : La climatisation, ne pas fonctionner, madame

La climatisation, ne fonctionne pas.

- (i) la télévision, ne pas marcher, monsieur.
- (ii) le ventilateur, ne pas tourner, madame.

- (iii) le téléphone, ne pas fonctionner, monsieur.
- (iv) le minibar, ne pas marcher, monsieur.
- (v) Ma voiture, ne pas être la, madame.
- (vi) Le WC, ne pas fonctionner, monsieur.
- (vii) Les lampes de chevet, ne pas marcher, madame.
- (viii) La douche, ne pas fonctionner, monsieur.

17. (a) Formez le dialogue avec la situation suivante:

Employé

Client

Salue.

Demande une table
pour 1 personne.

Demande au client de
le suivre. Montre une table

Répond par l'affirmative.

Et demande si elle convient.

Apporte le menu et la
carte des vins.

Demande si le client veut boire
un apéritif.

Répond par l'affirmative
et commande.

Ou

(b) Complétez les phrases avec un mot Suivant.

Plus que

Entre et

Le au

par de

- (i) Vous avez le choix _____ du Darjeeling _____ de l'Assam.
- (ii) Le rouge est _____ corse _____ le rose.
- (iii) Nous _____ servons _____ verre.
- (iv) Je vais commencer _____ un verre _____ blanc.

18. (a) Construisez des phrases :

Ex : le beaujolais, + léger, le bourgogne.

Le beaujolais est plus léger que le bourgogne.

Ex : Chennai, - grand, mumbai.

Chennai est moins grand que Mumbai.

- (i) l'Assam, + corse, le Darjeeling.
- (ii) la king fisher, - chere, la Heineken.
- (iii) l'autocar, + rapide le train.
- (iv) l'autocar, - confortable, le train.
- (v) le channa masala, + épice, le bhindi fry.
- (vi) le channa masala, - épice, le bhindi fry.
- (vii) le filet, + tendre, le rumsteck.
- (viii) le café + sucre, le the

Ou

(b) Décrivez une chambre d'hôtel.

19. (a) Complétez les Phrases. (fais, fait, faites, faisons, font)

- (i) Nous _____ 10% de réduction sur cet article.
- (ii) Est-ce que vous _____ une réduction le week-end?

- (iii) Je suis désolé, mais nous ne _____ pas de réduction.
- (iv) Les agences _____ des conditions spéciales pour les groupes.
- (v) L'hôtel _____ 10% de réduction en cette saison.
- (vi) Ils _____ 5% de remise si vous payez par carte.
- (vii) Je _____ du tennis.
- (viii) Il _____ la cuisine.

Ou

- (b) Écrivez le dialogue entre la réceptionniste et le client. Le client n'est pas content de sa chambre. Il y a trop de bruit. Il veut changer de Chambre .Mais l'hôtel est complet.

20. (a) Écrivez le dialogue, Vous êtes un guide touristique . vous amenez quelques touristes français à un monument important.

Ou

- (b) Décrivez la ville touristique.
