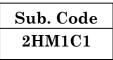
**R7632** 



#### **B.Sc. DEGREE EXAMINATION, NOVEMBER – 2022**

### **First Semester**

# **Catering Science and Hotel Management**

# COOKERY AND CULINARY ARTS

#### (CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

**Part A**  $(10 \times 2 = 20)$ 

Answer **all** questions.

- 1. Why hygiene is necessary for kitchen staff?
- 2. What is called Condiments?
- 3. Give two examples for raising agents.
- 4. What is called as menu?
- 5. Write 'Executive Chef' in French.
- 6. List any four equipment used in kitchen.
- 7. Write the storage temperature of fish.
- 8. What do you mean by fish fillet?
- 9. Write the storage temperature of stocks.
- 10. Write the other name for brown beef stock.

### **Part B** (5 × 5 = 25)

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

11. (a) Write the importance of grooming standards in kitchen.

Or

- (b) Write any 10 Indian spices and herbs.
- 12. (a) Describe about the effects of cooking.

Or

- (b) Explain the characteristics of fats and oils.
- 13. (a) What are the special equipment used in kitchen?

Or

- (b) Draw the organizational chart of food production department in a small hotel.
- 14. (a) Write the various cooking methods of meat.

Or

- (b) How to select good quality pork?
- 15. (a) Write the difference between stocks and soups.

Or

(b) What are the points to be considered while making a good sauce?

 $\mathbf{2}$ 

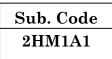
**Part C** (3 × 10 = 30)

Answer any **three** questions.

- 16. Explain in detail about Indian regional cuisine.
- 17. What are the points to be kept in mind while preparing the menu?
- 18. Write about the coordination of kitchen with other departments.
- 19. Describe the uses of fruits in cookery.
- 20. Explain the modern trends of making sauces.

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**R7633** 



#### **B.Sc. DEGREE EXAMINATION, NOVEMBER – 2022**

# **First Semester**

# **Catering Science and Hotel Management**

# BASIC FOOD AND BEVERAGE SERVICE

#### (CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

**Part A**  $(10 \times 2 = 20)$ 

Answer **all** questions.

- 1. What is primary catering establishment?
- 2. What is called K.O.T?
- 3. Define: Mis-en-place
- 4. What is called as Cutlery?
- 5. Name few attributes required for a F and B staff.
- 6. What is called Personal hygiene?
- 7. When the briefing will be conducted?
- 8. Define: Menu
- 9. What do you mean by 'Dry day'?
- 10. Differentiate: Alcoholic and Non-Alcoholic beverages.

Part B $(5 \times 5 = 25)$ 

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

11. (a) Write about the types of catering establishments.

Or

- (b) Explain the various F and B outlets in a hotel.
- 12. (a) Write short notes on Chinaware.

Or

- (b) Write short notes on restaurant furniture.
- 13. (a) Write about the duties and responsibilities of a waiter.

Or

- (b) Why effective communication skills are required for a F and B staff?
- 14. (a) Write about the types of breakfast.

Or

- (b) Differentiate: Briefing and De-briefing.
- 15. (a) Describe about tonic water.

Or

(b) Write about the parts of a bar with suitable diagram.

**Part C** 
$$(3 \times 10 = 30)$$

Answer any **three** questions.

- 16. Explain about the career opportunities available in catering establishments.
- 17. Write in detail about the care and maintenance of restaurant equipment.

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- 18. Why does the coordination of F and B service with other departments is important?
- 19. What are the factors to be considered while planning a menu?
- 20. Explain in brief about bar equipment and bar accessories.

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