

**R7632**

**Sub. Code**

**2HM1C1**

**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 × 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?

**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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**Sub. Code**

**2HM1A1**

**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 × 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 × 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 × 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.

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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