

**R4126**

**Sub. Code**

**25BCH1C1**

**B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025**

**First Semester**

**Catering Science and Hotel Management**

**COOKERY AND CULINARY ARTS**

**(CBCS – 2025 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** the questions by choosing the correct option.

- \_\_\_\_\_ period saw the rise of modern French culinary techniques. (CO1, K1)  
(a) Ancient Rome      (b) Renaissance  
(c) Middle Ages      (d) Modern Era
- The primary function of condiments in cooking is \_\_\_\_\_. (CO1, K2)  
(a) To thicken      (b) To sweeten  
(c) To add flavor      (d) To cool down dishes
- \_\_\_\_\_ is a raising agent. (CO2, K2)  
(a) Milk      (b) Flour  
(c) Baking Powder      (d) Salt
- Mise-en-place refers to \_\_\_\_\_. (CO2, K1)  
(a) Leftovers  
(b) Cooking with milk  
(c) Pre-preparation of ingredients  
(d) Post-cleaning

5. The Executive Chef is also known as \_\_\_\_\_. (CO3, K2)
- (a) Sous Chef (b) Commis  
(c) Chef de Partie (d) Chef de Cuisine
6. A classical kitchen brigade system was introduced by \_\_\_\_\_. (CO3, K1)
- (a) Auguste Escoffier (b) Julia Child  
(c) Gordon Ramsay (d) Anthony Bourdain
7. \_\_\_\_\_ is not a classification of fish. (CO4, K2)
- (a) Flat fish (b) Round fish  
(c) Shellfish (d) Tropical fish
8. The prime cuts of beef include \_\_\_\_\_. (CO4, K1)
- (a) Neck and shank (b) Brisket and flank  
(c) Loin and rib (d) Tail and kidney
9. A white stock is made from \_\_\_\_\_. (CO5, K2)
- (a) Roasted bones (b) Raw bones and vegetables  
(c) Only vegetables (d) Red meat
10. Minestrone is a/an \_\_\_\_\_. (CO5, K1)
- (a) Indian soup  
(b) Chinese soup  
(c) Italian vegetable soup  
(d) French cold soup

**Part B**

(5 × 5 = 25)

Answer **all** the questions not more than 500 words each.

11. (a) Explain why personal hygiene and safety are important in the kitchen. (CO1, K3)

Or

- (b) Name four thickening agents and explain how they are used in cooking. (CO1, K3)

12. (a) Describe the type of consistencies used in food and why they matter. (CO2, K4)

Or

- (b) Explain the different ways eggs are used in cooking. (CO2, K4)

13. (a) Compare classical and modern kitchen staffing, highlighting key differences. (CO3, K4)

Or

- (b) Explain how the kitchen works with other hotel departments in run food service smoothly. (CO3, K5)

14. (a) How are fruits grouped? Give examples and explain how they are used in cooking. (CO4, K4)

Or

- (b) List the main factors that affect meat quality and explain why they are important. (CO4, K5)

15. (a) What safety steps should be followed while making and storing stocks? (CO5, K5)

Or

- (b) Write the basic recipes for two international soups. (CO5, K6)

**Part C**

(5 × 8 = 40)

Answer **all** the questions not more than 1000 words each.

16. (a) Describe different types of masalas and how they are used in cooking. (CO1, K4)

Or

- (b) Explain how regional differences affect Indian cooking styles. (CO1, K5)

17. (a) Describe common methods used to prepare ingredients before cooking. (CO2, K4)

Or

- (b) Explain different types of raising agents and how they work in recipes. (CO2, K5)

18. (a) List different kitchen equipment and explain what each is used for. (CO3, K4)

Or

- (b) Draw and explain a sample kitchen layout for a medium-sized hotel. (CO3, K6)

19. (a) Explain how fish are classified and how they should be stored and prepared. (CO4, K5)

Or

- (b) Explain how poor storage can spoil the quality of meat and fish. (CO4, K4)

20. (a) Write the steps for making Velouté and Espagnole sauces. (CO5, K5)

Or

- (b) Describe how secondary sauces are made from the five basic sauces. (CO5, K5)

**R4127**

**Sub. Code**

**25BCH1E1**

**B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025**

**First Semester**

**Catering Science and Hotel Management**

**Elective : FUNDAMENTALS OF FOOD AND  
BEVERAGE SERVICE**

**(CBCS – 2025 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. \_\_\_\_\_ is an example for complimentary breakfast plan. (CO1, K1)  
(a) European plan      (b) Continental plan  
(c) Russian plan      (d) American plan
2. English breakfast is \_\_\_\_\_. (CO1, K1)  
(a) heavy      (b) light  
(c) moderate      (d) none of these
3. \_\_\_\_\_ service is a method of foodservice at the table, with waiter transferring food from a serving dish to the guest's plate. (CO1, K1)  
(a) American      (b) Normal  
(c) French      (d) Silver
4. The guests order from menu card is \_\_\_\_\_. (CO3, K2)  
(a) Cafeteria      (b) Buffet  
(c) Table d hote      (d) A la Carte

5. \_\_\_\_\_ is the largest tea producing countries. (CO3, K2)  
(a) India (b) China  
(c) Egypt (d) Canada
6. Natural mineral water is obtained from \_\_\_\_\_. (CO3, K2)  
(a) Rain water (b) River water  
(c) Ground water (d) Sea water
7. The earliest evidence of cheese making is from around 5500 BCE in \_\_\_\_\_. (CO4, K4)  
(a) Poland (b) England  
(c) Auckland (d) Newzland
8. \_\_\_\_\_ is the final course of a traditional English formal meal. (CO4, K4)  
(a) Jellies (b) Savoury  
(c) Desserts (d) Soufflé
9. Write the fill form of BOT. (CO5, K2)  
(a) Bar Order tools (b) Bar obtain ticket  
(c) Bar order ticket (d) Bill order ticket
10. Meaning of QR code is \_\_\_\_\_. (CO5, K2)  
(a) Quick record (b) Quick response  
(c) Quick read (d) Quick register

**Part B**

(5 × 5 = 25)

Answer **all** the following questions  
not more than 500 words each.

11. (a) Mention the procedure for cover laying for American breakfast. (CO1, K1)

Or

- (b) What is the process of making KOT? (CO1, K1)

12. (a) Write the procedures of single point service. (CO2, K2)
- Or
- (b) How the table layout to be done for silver service? (CO2, K2)
13. (a) What are the six types of tea? (CO3, K2)
- Or
- (b) Write difference between natural spring water and mineral water. (CO4, K2)
14. (a) Describe the parmesan cheese and mozzarella cheese. (CO4, K2)
- Or
- (b) What are savouries? (CO4, K2)
15. (a) What is electronic point of sale control? (CO5, K2)
- Or
- (b) How is record keeping done in a restaurant? (CO5, K2)

**Part C** (5 × 8 = 40)

Answer **all** questions not more than 1000 words each.

16. (a) Describe the American breakfast service procedure. (CO1, K1)
- Or
- (b) Explain mis-en-place and mis-en-scene in restaurant service. (CO1, K1)
17. (a) Describe about the Guderion Service. (CO2, K1)
- Or
- (b) Describe the various methods of making good coffee. (CO3, K2)

18. (a) Explain the service of cheese in restaurants. (CO3, K2)

Or

(b) Describe about the types of savouries and its accompaniments. (CO3, K2)

19. (a) Write the classification of desserts. (CO4, K2)

Or

(b) Describe about cover setting for dessert. (CO4, K2)

20. (a) Explain the methods of order taking. (CO5, K2)

Or

(b) Discuss about the special checks in restaurant. (CO5, K2)

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