

24U174

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Name :

Reg. No :

FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024

(FYUGP)

CC24U BHC1 CJ101 - BASICS IN FOOD PRODUCTION

(B.Sc. Hotel Management and Catering Science - Major Course)

(2024 Admission - Regular)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 3 marks.

1. Determine the importance of personal grooming and hygiene in a professional kitchen. [Level:3] [CO1]
2. Describe the role of chef's jacket in kitchen. [Level:2] [CO1]
3. Conclude how Escoffier's brigade system contribute to kitchen efficiency. [Level:2] [CO1]
4. Examine the role of Chef Tournant. [Level:4] [CO2]
5. Discuss how kitchen department collaborate with the maintenance team to minimize downtime due to equipment failure. [Level:2] [CO2]
6. Express how are spices different from each other. [Level:2] [CO3]
7. Interpret the quote-"cooking affect the vitamin content in green leafy vegetables". [Level:2] [CO3]
8. Describe the importance of proper equipment care for kitchen personnel and how it affects the overall operation. [Level:2] [CO4]
9. Describe 'caramelization ' of sugar. [Level:2] [CO4]
10. Express the meaning of the term 'refreshing'. [Level:2] [CO4]

(Ceiling: 24 Marks)

Part B (Paragraph questions/Problem)

Answer *all* questions. Each question carries 6 marks.

11. Draw the safety procedures you would explain to the employee to ensure proper handling and use of electrical equipment. Include steps for safe use, cleaning, and handling during operation. [Level:3] [CO1]

12. Provide the chefs attitudesrequired while catering a large event, without compromising the quality of the food. [Level:3] [CO1]
13. Express the historical relationship between France and its colonies and how this has influenced French cuisine. [Level:2] [CO1]
14. Examine the importance of innovation in the role of the Chef de Partie. [Level:4] [CO2]
15. Extend and clarify -"cooking enhance the variety in meals, and is important for a balanced diet". [Level:2] [CO3]
16. Describe the effect of heat on different raw ingredients in cookery. [Level:2] [CO3]
17. Explain how can herbs and spices be used to enhance the natural flavors of a dish? Provide examples. [Level:2] [CO3]
18. Discuss the effects of cooking on the nutritional quality of cereals, particularly focusing on rice. [Level:2] [CO3]

(Ceiling: 36 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

19. Examine the functions of various sections in a hotel kitchen, such as the Larder, Sauce, and Pastry sections. [Level:4] [CO2]
20. Describe the large equipments used in kitchen. [Level:2] [CO4]

(1 × 10 = 10 Marks)
