

**25U165**

(Pages: 2)

Name : .....

Reg. No : .....

**FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025**

(FYUGP)

(Regular/Supplementary/Improvement)

**CC24UBHC1CJ101 - BASICS IN FOOD PRODUCTION**

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

(2024 Admission onwards)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

**Part A (Short answer questions)**

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

1. Retell name of the chef credited with laying the foundation of Nouvelle Cuisine. [Level:2] [CO1]
2. Estimate how the design of the jacket, including its fabric, provides both protection and functionality during kitchen work. [Level:3] [CO1]
3. Draw the three general categories of skills in the culinary field, and explain the role played by each in a kitchen. [Level:3] [CO1]
4. List the three primary workstations that form the work triangle in a kitchen. [Level:1] [CO2]
5. Estimate how kitchen coordinate with the housekeeping department to maintain cleanliness and safety standards in the kitchen area. [Level:3] [CO2]
6. Conclude how cooking contribute to creating a balanced meal. [Level:2] [CO3]
7. Abstract the effects of cooking(heat) on vitamins. [Level:2] [CO3]
8. Explain the term 'Blanching'. [Level:2] [CO4]
9. List any 6 different types of knives commonly used in the kitchen. [Level:1] [CO4]
10. Explain uses of Peeler. [Level:2] [CO4]

**(Ceiling: 24 Marks)**

**Part B (Paragraph questions/Problem)**

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

11. Describe the role of sauces in French cuisine, focusing on the five mother sauces and their applications in various dishes. [Level:2] [CO1]
12. Describe the various hygiene and safety measures ensured in a professional kitchen. [Level:2] [CO1]

13. Explain the importance of handwashing in the kitchen. [Level:2] [CO1]

14. Arrange the duties and responsibilities of a 'sous chef. [Level:4] [CO2]

15. Explain how cooking affects green leafy vegetables. [Level:2] [CO3]

16. Discuss the role of flavored oils in cooking and how they can be used to elevate a dish's flavor profile. [Level:2] [CO3]

17. Explain the uses of spices and condiments as colouring agents in food preparations. [Level:2] [CO3]

18. Discuss how cooking affect the proteins in eggs and fish, and express the differences in their cooking times compared to other protein sources like meat. [Level:2] [CO3]

**(Ceiling: 36 Marks)**

**Part C (Essay questions)**

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

19. Examine the duties and responsibilities of an Executive Chef. [Level:4] [CO2]

20. Discuss about the various special methods of cooking. [Level:2] [CO4]

**(1 × 10 = 10 Marks)**

\*\*\*\*\*