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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2023**

Hotel Management and Culinary Arts  
BHC 5B 08—KITCHEN MANAGEMENT  
(2020 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer the following questions in not exceeding one paragraph.*

*Each question carries 2 marks.*

*(Maximum Marks 20)*

1. List some of the general diagnostic approaches of food-borne diseases.
2. What are Pathogens ?
3. What is the temperature range within which pathogenic bacteria grows ?
4. What is Instant-read thermometer ?
5. What is the formula of conversion of Fahrenheit to Celsius ?
6. What is Hygiene ?
7. What is FSSAI ?
8. How to keep Dry Storage areas ?
9. What is Economy Order Quantity ?
10. What is Communicable diseases ?
11. What is food contamination ?
12. What is yield percentage ?

**Turn over**

**Section B (Short Essay)**

*Answer the following questions in not exceeding 120 words.*

*Each question carries 5 marks.*

*(Maximum Marks 20)*

13. What are the advantages of standard purchase specification ?
14. What are the causes of water contamination ?
15. What are the advantages of Standard Recipe ?
16. What are the minimum cooking endpoint temperatures for chicken, salmon filet, microwaved soup, and a hamburger ?
17. How to handle left - over food ?

**Section C (Long Essay)**

*Answer any **two** questions in not exceeding 250 words*

*Each question carries 10 marks.*

*(Maximum Marks 20)*

18. Explain about Principles of Purchasing ?
19. Explain the Components of personal hygiene ?
20. State the measures to Prevent and Control Food-borne Diseases ?
21. Explain about Sanitation and its types ?

(2 × 10 = 20 marks)