

D 30834

(Pages : 2)

Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

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

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions.**Not exceeding **one paragraph**.**Each questions carries 2 marks.**Maximum 20 Marks.*

1. What is biological hazards foodborne illness ?
2. Expand FSSAI ?
3. What are the core areas of a hotel ?
4. What is SOP ?
5. What point should be kept in mind when a food is reheated ?
6. What are the signs of an allergic reaction and what should you do if you see them ?
7. What is FIFO ? Why is FIFO important ?
8. What is a CCP ?
9. What is the formula for food cost ?
10. What is a Bin card ?
11. What is Job Description ?
12. What do you understand by Employee discipline ?

Turn over

Section B

Answer the following questions.

Not exceeding 120 words.

Each questions carries 5 marks.

Maximum 20 Marks.

13. How do you convert smaller to larger units ? Explain with examples.
14. Explain SPS with a format ?
15. Explain the functions of FSSAI ?
16. What is foodborne illness ? Explain causes of foodborne illness ?
17. Explain the Checklist for Personal Hygiene Practices of Food-handlers ?

Section C

*Answer any **two** from the following questions not exceeding 250 words.*

Each questions carries 10 marks.

18. What is controlling food cost ? What are the standards to which all employees and managers must adhere ?
19. Explain food flow process and explain the standard safety procedure follow in each step ?
20. What are the eight Cs for an effective team building ?
21. Explain the 7 steps of evaluation process ?

(2 × 10 = 20 marks)