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(Pages : 2)

Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024**

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. Define Environmental hygiene.
2. What is numeric operations ?
3. Define food-borne diseases.
4. What is Communicable diseases ?
5. What is Disinfection ?
6. What is GMP ?
7. What is Danger Zone ?
8. What is the reheating temperature of cooked food ?
9. What is the main base of a Celsius scale ?
10. What is Standard Yields ?
11. In which stages at which food may be contaminated ?
12. What are biological hazards ?

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks 20)

13. State the basic principles in the prevention and control of food-borne diseases ?
14. What are the methods of food storing at home ?
15. Briefly explain about Standard sanitation operation procedures (ssop) ?
16. What are the functions of FSSAI ?
17. State the components of personal hygiene ?

Section C (Long Essay)

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

Each question carries 10 marks.

18. State the rules of rechauffe ?
19. How foods are contaminated ? Explain the Sources of contamination of food.
20. Explain the Stages of Team development ?
21. Explain the principles of HACCP ?

(2 × 10 = 20 marks)