

**D 130202****(Pages : 2)****Name.....****Reg. No.....****FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2025**

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

**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 positive work environment.
2. What do you mean by conflict resolution ?
3. Define kitchen discipline.
4. What do you mean by high food quality ?
5. Define peak hours.
6. What is meant by crisis in the kitchen ?
7. Define purchase specification.
8. What is mean by opportunities ?
9. Define contamination.
10. Expand FSSAI.
11. Define Purchase ethics.
12. What do you mean by temperature control ?

**Turn over**

**Section B (Short Essay)**

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

*Each question carries 5 marks.*

*(Maximum Marks 20)*

13. Explain the critical role of food safety regulations.
14. Describe potential hazards in a commercial kitchen.
15. Write a note on suppliers, selection and negotiation.
16. What is the key to being successful in the kitchen when using a recipe ?
17. What are involved in basic numeric operations ?

**Section C (Long Essay)**

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

*Each question carries 10 marks.*

18. What are the essential steps to prevent cross contamination in a busy professional kitchen and why is this crucial for food safety ?
19. Give an elaborate note on inventory management.
20. How will you analyze the provided recipe portfolio ?
21. What are the five key metric that will be used to measure restaurant performance ?

(2 × 10 = 20 marks)