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Name.....

Reg. No.....

**FIRST SEMESTER (CUFYUGP) DEGREE EXAMINATION  
NOVEMBER 2024**

Hotel Management and Culinary Arts

BSA 1CJ 101—BASICS IN FOOD PRODUCTION

(2024 Admission onwards)

Time : Two Hours

Maximum : 70 Marks

**Section A***Answer all questions.**Each question carries 3 marks.**Ceiling 24 marks.*

1. How did the Renaissance period contribute to the evolution of modern cooking techniques ?
2. How did French cuisine influence international culinary practices ?
3. What are the implications of wearing jewellery in a culinary setting ?
4. What role does a pastry chef play in a culinary team ?
5. What are the key features of appropriate culinary footwear ?
6. How does heat impact the fat content of food during cooking ?
7. How do whole spices differ from ground spices in terms of flavour release and shelf life ?
8. What is the significance of proper labelling on equipment ?
9. What is Broiling ?
10. What factors should be considered when designing the kitchen layout ?

**Section B***Answer all questions.**Each question carries 6 marks.**Ceiling 36 marks.*

11. Discuss the measures an executive chef must take to maintain food quality and safety standards in a commercial kitchen.
12. How does the seasonality of raw materials impact their availability and quality in cooking ?

**Turn over**

13. How does a line cook's role differ from that of a head chef ?
14. Discuss the process of denaturation and coagulation in proteins when exposed to heat.
15. Describe the various moist-heat cooking methods, including their advantages and disadvantages.
16. Explain the concept of the "kitchen work triangle."
17. How do effective leadership and communication impact kitchen dynamics and staff performance ?
18. Discuss the kitchen's role in relation with other departments of a hotel ?

### Section C

*Answer any **one** question.*

*The question carries 10 marks.*

19. Explain the classification of kitchen equipment based on their functions. Provide examples for each category.
20. Explain the primary aims of cooking food, focusing on how cooking affects the taste, texture, and appearance of food.

(1 × 10 = 10 marks)