

<b>QP Code:</b> D 113224		<b>Total Pages:</b> 2	<b>Name:</b>
			<b>Register No.</b>
<b>FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024</b>			
<b>(CUFYUGP)</b>			
<b>BSA1VN101 : INTRODUCTION TO CULINARY ARTS</b>			
<b>2024 Admission onwards</b>			
<b>Maximum Time :2 Hours</b>			<b>Maximum Marks :70</b>
<b>Section A</b>			
<b>All Question can be answered. Each Question carries 3 marks</b>			
1	Explain Food hygiene?	Ceiling : 24 Marks	
2	Differentiate between Adjoining Room and Adjacent room?		
3	Explain Transport catering?		
4	List out any four techniques for resolving customer complaints?		
5	Define Chemical hazards?		
6	Name the different departments in a hotel?		
7	What do you mean by Heritage Hotels?		
8	What is canning?		
9	List out the different types of menus?		
10	Define cross contamination?		
<b>Section B</b>			
<b>All Question can be answered. Each Question carries 6 marks</b>			
11	Explain the role of vitamins and minerals in maintaining a balanced diet?	Ceiling : 36 Marks	
12	Explain how restaurants can develop effective pricing strategies for their menu items?		
13	Brief the different types of food storage methods?		
14	Describe the functions of the Food and Beverage department in a hotel?		
15	Explain the Control and Prevention measures of food hazards?		
16	Discuss the importance of catering in the hospitality industry?		
17	What is menu planning. Explain the factors influencing		

	menu planning?	
18	Discuss the key elements of effective communication in catering customer service?	
<b>Section C</b>		
<b>Answer any ONE .Each Question carries 10 marks</b>		
19	Explain the History and Evolution of Hotel Industry in India?	1x10=10 Marks
20	Discuss the key principles of nutrition that should be considered when designing a balanced menu?	