

A1027

Name.....

Register No.....

**NAIPUNNYA INSTITUTE OF MANAGEMENT AND INFORMATION
TECHNOLOGY (AUTONOMOUS)**

FIRST SEMESTER (FYUG) DEGREE EXAMINATION NOVEMBER 2025

HOTEL MANAGEMENT

BSA1CJ101 - BASICS IN FOOD PRODUCTION

Time:Two Hours

Maximum:70 marks

Section A

Answer all questions.

Each question carries 3 marks. Ceiling 24 marks

1. What is the purpose of wearing a chef's hat (toque)? CO1
2. Name one dish commonly prepared using the baking method. CO4
3. Explain the responsibility of a pastry chef in a hotel kitchen. CO2
4. Name two herbs commonly used in Western cooking and their typical uses. CO3
5. Why is coordination between the kitchen and housekeeping departments important? CO2
6. Describe the main difference between boiling and poaching. CO4
7. What should you do if a piece of equipment is damaged? CO1
8. Write down the significance of "haute cuisine" in French culinary history? CO1
9. What is the main difference between spices and herbs? CO3
10. Name one international cuisine that heavily influenced French cooking. CO1

Section B

Answer all questions.

Each question carries 6 marks. Ceiling 36 marks

11. Discuss the roles and responsibilities of an executive chef in a large hotel kitchen, including their impact on kitchen operations and staff performance. CO2
12. Discuss the differences between frying, grilling, and roasting with respect to cooking medium, heat source, and typical applications. CO4
13. Explain three fundamental principles of cooking and describe how each principle influences the outcome of a dish. CO4
14. Compare boiling, poaching, and steaming in terms of cooking temperature, technique, and suitable food items, with examples. CO4
15. Explain how French cuisine evolved into a global standard of fine dining, and describe its impact on international culinary traditions. CO1

Turn Over

16. Elaborate on how the kitchen department interacts with at least two other departments in a hotel.
Also Discuss how these interdepartmental relationships support overall guest satisfaction. CO2

17. Compare and contrast French cuisine with one other international cuisine, highlighting key similarities and differences in ingredients, techniques, and presentation. CO1

18. What is the role of flavorings and seasonings in cooking? Discuss how they influence the overall sensory experience of food with suitable examples. CO3

Section C

Answer any one question
The question carries 10 marks.

19. Classify food commodities with examples. CO2

20. Discuss the key attributes of a professional chef and how the correct use of uniforms, protective clothing, and personal hygiene contribute to a positive and productive kitchen culture. CO1
