

**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

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| 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

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| 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

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