

A1028

Name.....

Register No.....

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

FIRST SEMESTER (FYUG) DEGREE EXAMINATION NOVEMBER 2025

HOTEL MANAGEMENT

BHC1CJ101 - BASICS IN FOOD PRODUCTION

Time: Two Hours

Maximum: 70 marks

Section A

Answer all questions.

Each question carries 3 marks. Ceiling 24 marks

1. Name one dish commonly prepared using the baking method. CO4
2. What is the purpose of wearing a chef's hat (toque)? CO1
3. Comment on how does staffing differ between a five-star hotel and a small budget hotel? CO2
4. How does heat affect the texture of carbohydrates such as starch? CO3
5. Explain how does braising combine both dry and moist heat cooking techniques. CO4
6. What happens to proteins when they are exposed to heat? CO3
7. List out the main difference between spices and herbs. CO3
8. What is the correct and safe way to pass a knife to someone in the kitchen? CO1
9. Mention the two main objectives of cooking food. CO3
10. Name two herbs commonly used in Western cooking and their typical uses. CO3

Section B

Answer all questions.

Each question carries 6 marks. Ceiling 36 marks

11. Describe six essential personal hygiene practices that food handlers must follow in a professional kitchen, and explain why each is important for food safety. CO1
12. Explain how the kitchen department interacts with at least two other departments in a hotel. Discuss how these interdepartmental relationships contribute to overall guest satisfaction. CO2
13. Identify and explain six key personal and professional attributes that a successful chef should possess, providing examples of how each contributes to efficient kitchen operations. CO1
14. Compare the three main methods of heat transfer in cooking—conduction, convection, and radiation along with examples of cooking techniques that use each method. CO3
15. Explain any three aims of cooking food and describe how each contributes to the overall quality and safety of the final dish. CO3
16. Describe the processes of stewing and braising, and describe how each method contributes to the flavor and tenderness of food. CO4

Turn Over

17. Explain how French cuisine evolved into a global standard of fine dining and describe its impact on international culinary traditions. CO1

18. Discuss the differences between frying, grilling, and roasting in terms of cooking medium, heat source, and typical culinary applications. CO4

Section C

Answer any one question
The question carries 10 marks.

19. Explain the role of high-quality raw materials in food preparation, and critically evaluate how the appropriate use of spices, herbs, flavourings, and seasonings can enhance the final dish in terms of taste, aroma, and presentation. CO3

20. Evaluate the suitability of various kitchen equipment for specific cooking methods, and explain how appropriate equipment selection contributes to food safety, efficiency, and consistency in the kitchen. CO5
