

QP Code: D 123380		Total Pages: 1	Name:
		Register No.	
SECOND SEMESTER (CUFYUGP) DEGREE EXAMINATION, APRIL 2025			
HOTEL MANAGEMENT AND CATERING SCIENCE			
BHC2VN101 - CULINARY TECHNIQUES AND FUNDAMENTALS			
2024 Admission onwards			
Maximum Time :2 Hours			Maximum Marks :70
Section A			
All Questions can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)			
1	What is caramelization?		
2	Give any three responsibilities in the kitchen.		
3	What are basic cuts?		
4	Define baking.		
5	What do you mean by moist - heat cooking?		
6	Define boiling.		
7	What is mixing method?		
8	What is stewing?		
9	Give examples for spices. Any three.		
10	Define storage.		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	Discuss the process involved in storage.		
12	Brief on sanitation standards.		
13	Write brief note on a) stewing b) braising.		
14	Explain roles in the kitchen in detail.		
15	Discuss moist - heat cooking method		
16	Give various types of kitchen equipment.		
17	Layout the process of cooking a dish with herbs.		
18	Explain any one dish cooked with spices in detail.		
Section C			
Answer any ONE .Each Question carries 10 marks (1x10=10 Marks)			
19	Elaborate uses and maintenance of kitchen equipment.		
20	Discuss the kitchen safety and accident prevention measures in detail.		