

QP Code: D 123382		Total Pages: 01	Name:
			Register No.
SECOND SEMESTER (CUFYUGP) DEGREE EXAMINATION, APRIL 2025			
HOTEL MANAGEMENT AND CULINARY ARTS			
BSA2VN101 - 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 are three important aspects of fire safety in the kitchen?		
2	Explain the grilling method of cooking.		
3	List three types of commercial ovens used in kitchens.		
4	What is radiation heat in cooking?		
5	Describe three essential aspects of food handling safety.		
6	What is the purpose of sautéing in cooking?		
7	Explain the concept of reduction in sauce making.		
8	List three important features of commercial refrigerators.		
9	Define stewing and its advantages.		
10	Explain the importance of proper waste management in kitchens.		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling: 36 Marks)			
11	Discuss the various types of cutting boards and their specific uses.		
12	Explain the process of stock preparation and its variations.		
13	Describe the combination cooking methods with suitable examples.		
14	Elaborate on the principles of kitchen organization and workflow.		
15	Discuss the importance of proper tool selection in food preparation.		
16	Explain the role of temperature control in food safety.		
17	Describe the various dry-heat cooking methods with examples.		
18	Discuss the principles of flavour layering in cooking.		
Section C			
Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)			
19	Explain in detail the various aspects of culinary industry overview, including current trends, career opportunities, and professional requirements. Include examples and case studies.		
20	Provide a comprehensive explanation of basic cooking techniques, including knife skills, cooking methods, and their applications in professional cooking.		