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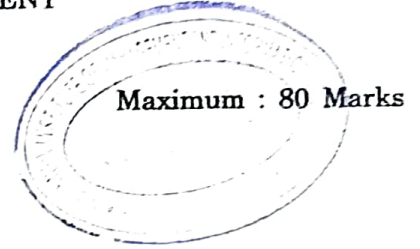
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Name.....

Reg. No.....

SIXTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION, MARCH 2021

Hotel Management and Culinary Arts
BHC 6B 10—KITCHEN MANAGEMENT
(2017 Admissions)



Time : Three Hours

Section A

*Answer all questions.
Each question carries 1 mark.*

1. Expand WTO.
2. Expand FASSAI.
3. What is safe food ?
4. Write three common additives.
5. Write down the parasites present in food.
6. Expand AGMARK.
7. Expand ISO.
8. What are the naturally occurring toxins in food.
9. Expand ISI.
10. Expand FPO.

(10 × 1 = 10 marks)

Section B

*Answer at least five questions.
Each question carries 4 marks.
All questions can be attended.
Overall Ceiling 20.*

11. What are the components of a food system ?
12. What is food poisoning ?
13. What is freezing ?
14. What is thawing ?
15. How is Yersiniosis caused ?
16. What is AGMARK ?

Turn over

17. What is drying ?
18. Define food adulteration.
19. What is quality assurance ?
20. Write about waste disposal.

(5 × 4 = 20 marks)

Section C

*Answer at least four questions.
Each question carries 8 marks.
All questions can be attended.
Overall Ceiling 32.*

21. What are the classifications of food - borne illness ?
22. Define Canning.
23. Give the stages of bacterial growth.
24. What is surfactant and explain.
25. Explain the role food additives in cookery.
26. Explain about the types of food storage.
27. Explain the process of preserving meat.
28. What are the roles of yeast in fermentation ?

(4 × 8 = 32 marks)

Section D

*Answer any one question.
The question carries 18 marks.*

29. What are the points to be considered regarding food safety ?
30. Discuss about the food hygiene and sanitation.
31. Explain about the selection and storage of Perishable and non-perishable foods.

(1 × 18 = 18 marks)

