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(Pages : 2)

Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022

(CBCSS—UG)

Hotel Management and Culinary Arts

BHC 6B 10—KITCHEN MANAGEMENT

(2019 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 16.

1. What is SOP ?
2. What point should be kept in mind when a food is reheated ?
3. What are the signs of an allergic reaction and what should you do if you see them ?
4. What is FIFO ? Why is FIFO important ?
5. What is a CCP ?
6. What is the formula for food cost ?
7. What do you understand by performance evaluation ?
8. What is Job description?
9. What is group dynamics ?
10. What is standard portion cost ?
11. What does quality purchasing mean ?
12. What are food allergens ?

(8 × 2 = 16 marks)

Turn over

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Section B

*Answer at least four questions.
Each question carries 6 marks.
All questions can be attended.
Overall Ceiling 24.*

13. Explain SPS with a format ?
14. Explain the functions of FSSAI ?
15. Explain the Checklist for Personal Hygiene Practices of Food-handlers ?
16. Describe the causes of food poisoning ?
17. Write a note on cooking measurement conversions ?

(4 × 6 = 24 marks)

Section C

*Answer any two questions.
Each question carries 10 marks.*

18. What is controlling food cost ? What are the standards to which all employees and managers must adhere ?
19. Explain food flow process and explain the standard safety procedure follow in each step ?
20. What are the steps to write Job description ? Describe in detail advantages and disadvantages of Job description ?
21. What are the steps to be taken to prevent foodborne illness ?

(2 × 10 = 20 marks)