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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2025**

Hotel Management and Culinary Arts

BHC4B05—QUANTITY COOKING

(2019—2023 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions in not exceeding **one paragraph**.**Each question carries 2 marks.**(Maximum Marks 20)*

1. What is the aim of soup making ?
2. Why is salad so popular ?
3. What are traditional sauces ?
4. What is the proper method for transporting food ?
5. Define convenience food.
6. What is food selection and purchasing ?
7. Why are cooking methods important ?
8. Define refrigerated cold storage.
9. What are specifications for food ?
10. What is the concept of menu planning ?
11. Define standardization of recipe.
12. Define processed food.

Turn over

Section B

Answer the following questions in not exceeding 120 words [Short Essay] each.

Each question carries 5 marks.

(Maximum Marks 20).

13. Explain the principle of quantity cooking.
14. Explain clearly about special types of food associated with special Indian festivals.
15. Explain in detail about the 5 most important food safety guidelines.
16. What is western food culture ? Explain.
17. How to control food cost in a 5 star hotel ? Explain.

Section C

*Answer any **two** (2) questions in not exceeding 250 words [Long Essay].*

Each question carries 10 marks.

(Maximum Marks 20).

18. Explain in detail about the most common French cooking methods.
19. Explain in detail about modern cookery.
20. Explain elaborately about the difference between food safety and food sanitation.
21. How do microwaves affect the nutrient value of food ? Explain in detail.