

D 30546

(Pages : 2)

Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION
NOVEMBER 2022**

Hotel Management and Catering Science/Culinary Arts

BSH/C5 D02—BASICS IN CULINARY

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

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

1. What is steaming ?
2. Write a short note on Hollandaise Sauce.
3. What is food perishability ?
4. Define Balanced diet.
5. What is HACCP ?
6. What is food borne diseases ?
7. What is Consommé ?
8. What is Mirepoix ?
9. What is a Sauce ?
10. How do you prepare Bechamel Sauce ?
11. What do you use a green chopping board for ?
12. Define Cookery.

(Maximum Marks 20)

Section B*Answer the following questions not exceeding 120 words.**Each question carries 5 marks.*

13. What are the factors affecting food safety ?
14. Write the recipe of Hollandaise Sauce ?

Turn over

15. Write a short note on food handling temperature.
16. Explain Combination method of cooking give examples of best food for each cooking.
17. Draw a diagram of a Chef knife and point of parts of a knife.

(Maximum Marks 20)

Section C

Answer any two from the following questions not exceeding 250 words.

Each question carries 10 marks.

18. Enlist the importance of cooking food commodities.
19. Classify Sauces. Explain Mother Sauces.
20. Define Cross contamination. Explain Contamination Spoilages of Various Food With The Storing Method.
21. Classify Stock. Explain the general ingredients used for making stocks.

(Maximum Marks 20)