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Name.....

Reg. No.....

FIFTH SEMESTER U.G. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS—UG)

Hotel Management and Catering Science

BSH/C5 D02—BASICS IN CULINARY

(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 blanching ?
2. Define Balanced diet.
3. What is HACCP ?
4. What are the uses of double-breasted chef coat ?
5. What is Danger Zone ?
6. What is a Stock ?
7. What is a Sauce ?
8. How do you prepare Bechamel Sauce ?
9. What do you use a green chopping board for ?
10. What is cross contamination ?
11. How do you hold cold food ?
12. What is Griddling ?

(8 × 2 = 16 marks)

Section B

*Answer at least **four** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Explain cold food preparation standard procedure.
14. Explain the brown sauce with its recipe.

Turn over

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15. Write a note on Non-Perishable items.
16. Enlist aims and objectives of cooking.
17. What is Roasting ? Give best food examples for roasting.

(4 × 6 = 24 marks)

Section C

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

18. Classify Sauces. Explain Mother Sauces.
19. Define Cross contamination. Explain Contamination Spoilages of Various Food with the Storing Method
20. Classify Stock. Explain the general ingredients used for making stocks.
21. What is Dry heat method of cooking ? Explain each with suitable examples.

(2 × 10 = 20 marks)