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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

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 questions carries 2 marks.*

1. What is a paysanne ?
2. Define cookery.
3. What is bouquet garni ?
4. What is roux ?
5. What is court bouillon ?
6. What is beurre manie ?
7. How do you prepare espagnole ?
8. Explain broiling.
9. What is folding ?
10. What is food borne diseases ?
11. What is consommé ?
12. What is mirepoix ?

(Maximum Marks : 20)

Turn over

Section B

Answer the following questions not exceeding 120 words.

Each questions carries 5 marks.

13. Explain the procedure of handwashing ?
14. What are the factors affecting food safety ?
15. Draw a diagram of a chef knife and point of parts of a knife.
16. Explain the combination cooking and give examples of best food for each cooking.
17. How do you prevent burns ?

(Maximum Marks : 20)

Section C

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

Each questions carries 10 marks.

18. Explain the importance of safe foods ?
19. Explain dry heat method and moist heat method of cooking with food examples.
20. Enlist the importance of cooking food commodities ?
21. Classify sauces. Explain mother sauces ?

(Maximum Marks : 20)