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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024**

Hotel Management and Catering Science/Hotel Management and Culinary Arts

BSH/C5 D02—BASICS IN CULINARY

(2019 Admission onwards)

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. Suggest some tips for safety use of knife in kitchen.
2. What are conduction and Induction ?
3. What is Barbeque ?
4. Define the term “meat glace.”
5. How will you cut a wedge and dice ?
6. Define the term “Pureeing and grinding”.
7. What is white stock ?
8. Write the meaning of rubbing in.
9. Define the term “Food safety”.
10. Write the meaning for cross contamination.
11. Which temperature level is termed as danger zone ?
12. Name and define the materials used in making of kitchen knives.

Turn over

Section B

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks 20)

13. State the objectives of cooking.
14. How thick soups are classified ?
15. Write the causes for food cross contamination.
16. State the causes for Bacterial food poisoning.
17. Describe the five cuts of vegetables.

Section C (Long Essay)

*Answer any **two** questions in not exceeding 250 words*

Each question carries 10 marks.

18. Explain moist cooking methods.
19. Write the method of preparing white stock.
20. How will you identify a spoilt food ?
21. "Safe use of knives is imperative for many reasons" - State the reasons.

(2 × 10 = 20 marks)