

**D 130195****(Pages : 2)****Name.....****Reg. No.....****FIFTH SEMESTER CBCSS-UG DEGREE EXAMINATION  
NOVEMBER 2025****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. Define the term "Poaching"
2. What is raw stir frying ?
3. What is the use of colander ?
4. Define the term "Skimmers & spiders!"
5. What is a sharpening tool ?
6. How to cut a paysanne and batonnet ?
7. What is a Chiffonade ?
8. Suggest tips for maintaining a cutting board.
9. Mention any three benefits of proper food safety and hygiene.
10. Define the term "Court bouillon and Neutral stock.
11. What is a Fumet ?
12. Name the sources of chemical contaminations.

**(Maximum Marks : 20)****Section B***Answer the following questions in not exceeding 120 words.**Each question carries 5 marks**(Maximum Marks 20)*

13. Write the procedure for washing hands.
14. How to dice an onion ?

**Turn over**

15. Point out rules for handling knife while cutting.
16. Explain the concept of food safety and hygiene.
17. Discuss the importance of safe brown bag lunches.

(Maximum Marks 20)

### Section C

*Answer any **two** questions in not exceeding 250 words {Long essay}.  
Each question carries 10 marks.*

18. Explain the classification of sauces with examples. Write the method of preparation in brief.
19. Enumerate different types of dry heat cooking method.
20. What sanitation problem you face while preparing & handling food?
21. Describe the parts of knife with a neat diagram.

(2 × 10 = 20 marks)