

END SEMESTER THEORY EXAMINATION OCT NOV-2021

Program:	BHM	Year/Semester:	7th - Semester
Course/Subject:	Culinary Management	Duration:	02:00 Hrs
Course/Subject Code:	07010714	Maximum Marks:	40
		Batch:	2016

Instructions: -

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

SECTION-A**(Very Short Answer Type Questions)****Note: All Questions are compulsory: -****[7X1=7 Marks]**

S. No.	Question	Marks Allotted
	Write two line answer on the following terms:	
1	Write the any five food service equipments.	1
2	Define menu.	1
3	Define nutrition.	1
4	What are legumes?	1
5	What is game meat?	1
6	What is healthy food?	1
7	What is mise en place.	1

SECTION-B**(Short Answer Type Questions)****Note: All Questions are compulsory: -****[3X2=6 Marks]**

S. No.	Question	Marks Allotted
8	Explain the role of cost management.	2
9	Why do we need safety in hotel kitchen?	2
10	Explain the basic principles of cooking food.	2

SECTION-C

(Descriptive Answer Type Questions)

Note: All Questions are compulsory: -

[4X3=12 Marks]

S. No.	Question	Marks Allotted
11	Explain the different types of breakfast used in hotel. Make the list of any five-breakfast used in five-star hotel.	3
12	What is pasta product? Explain the method of making in the kitchen.	3
13	Define poultry? Give suitable examples of each and their size.	3
14	What is preservation. explain the different types of preservatives used in kitchen.	3

SECTION-D

(Long Answer Type Questions)

Note: All Questions are compulsory: -

[3X5=15 Marks]

S. No.	Question	Marks Allotted
15	Explain the precautions while storing the fishes and shellfish.	5
16	Explain the different types of pasta products. Give at least ten name of pasta used in professional kitchen.	5
17	Explain the different type of sandwiches with their ingredients.	5