

Roll No.: .....

## END SEMESTER THEORY EXAMINATION JANUARY-2021

<b>Program:</b>	<b>Bachelor of Hotel Management</b>	<b>Year/Semester:</b>	<b>7th- Semester</b>
<b>Course/Subject:</b>	<b>CULINARY MANAGEMENT</b>	<b>Duration:</b>	<b>03:00 Hrs</b>
<b>Course/Subject Code:</b>	<b>07010714</b>	<b>Maximum Marks:</b>	<b>40</b>
		<b>Batch:</b>	<b>2016 &amp; 2017</b>

### **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: -**

**[8X1=8 Marks]**

<b>S. No.</b>	<b>Question</b>	<b>Marks Allotted</b>
<b>1</b>	What is fugu?	<b>1</b>
<b>2</b>	Define demi glaze sauce?	<b>1</b>
<b>3</b>	Define use of vegetable stock?	<b>1</b>
<b>4</b>	Define round fish?	<b>1</b>
<b>5</b>	Define blanching?	<b>1</b>
<b>6</b>	Define meat marinating?	<b>1</b>
<b>7</b>	Describe recipe card?	<b>1</b>
<b>8</b>	Define dietmenu?	<b>1</b>

**SECTION-B**  
**(Short Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[3X2=8 Marks]**

S. No.	Question	Marks Allotted
11	Define health food and super food?	2
12	Write the method of making fish stock?	2
13	Write down the role of railway catering in tourism?	2

**SECTION-C**  
**(Descriptive Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[3X4=12 Marks]**

S. No.	Question	Marks Allotted
14	Define type of knives and uses in kitchens?	4
15	Write down about the role of nutritional aspects importance menu planning?	4
16	What are the type forcemeat and how is it processed?	4

**SECTION-D**  
**(Long Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[2X6=12 Marks]**

S. No.	Question	Marks Allotted
17	Write down different cuts of fish and methods of cooking are use for cooking fish?	6
18	Define processed food and how it is important in volume feeding?	6