

Reg. No. : .....

D 174

Q.P. Code : [08 DFCHM 05]

(For the candidates admitted from 2008 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2010.

First Year

Part III — Catering Science and Hospitality  
Management (Food Production)

INTERMEDIATE KITCHEN OPERATIONS

Time : Two hours

Maximum : 50 marks

Answer any FIVE questions.

Each question carries 10 marks.

(5 × 10 = 50)

1. What are the objectives of cooking food?
2. List the kitchen equipment.
3. Write notes on Indian Cookery.
4. Write notes on Chinese Cookery.
5. What is the relevance of HACCP procedures?
6. What is the role of kitchen stewarding?

7. How can food adulteration be prevented?
8. What are the principles of menu planning?
9. Write notes on :
  - (a) Pasta
  - (b) Wok
  - (c) Stirfrying
  - (d) Souffle
  - (e) Roux
10. Write notes on :
  - (a) Emulsification
  - (b) Spit roasting
  - (c) Biryani
  - (d) Batter
  - (e) Makhni gravy.