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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(In Catering and Culinary Arts) (2015 & Onwards) (Sem.–1)

KITCHEN OPERATIONS – I

Subject Code : BSCCA-101

Paper ID : [72696]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Q1. Write in brief about :

- a) Speciality kitchen
- b) Mise en place
- c) C.D.P.
- d) Elements of food presentation
- e) Cooking by radiation
- f) Brunoise
- g) Braising
- h) Chowder
- i) Mayonnaise
- j) Vinaigrette dressing

SECTION-B

- Q2. What are the aims and objectives of cooking food?
- Q3. '*Intradepartmental coordination*' helps in smooth workflow in kitchens. Explain.
- Q4. Professional attitude is an important part of Chef. Describe the attributes required to be a Chef.
- Q5. List and discuss the importance of heat and cold producing equipments in kitchen.
- Q6. Describe the role of kitchen stewarding department in a hotel.

SECTION-C

- Q7. What are basic mother sauces? Write two derivatives of each with brief descriptions.
- Q8. Classify & explain various methods of cooking giving suitable examples.
- Q9. Prepare the Job description of Executive Chef of a large hotel in correct format.