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Total No. of Pages : 02

Total No. of Questions : 09

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

**KITCHEN OPERATIONS – I**

Subject Code : BSCCA-101

M.Code : 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. Define the followings :**

- a. Radiation Cooking
- b. Emulsification
- c. Brunoise
- d. Poaching
- e. Kitchen layout principles
- f. Manual Kitchen Equipments
- g. Consomme
- h. Beurre manie
- i. Sauce Mornay
- j. Roux

### **SECTION-B**

- Q2. What are different attitude and skills required by staff?
- Q3. What Steps to be taken care of while making stock with its do's and don'ts while preparing stock?
- Q4. Write names of at least ten types of International soups with their country of origin.
- Q5. Discuss different parts of salad.
- Q6. Write a note on organisation in kitchen stewarding

### **SECTION-C**

- Q7. Write detailed Job description of a Executive Chef.
- Q8. Draw classification chart of cooking methods and give detail of braising method of cooking.
- Q9. What are the Aims and Objectives of cooking food and their affect on cooking food?

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**