

BASIC KITCHEN OPERATIONS

(For those who joined in July 2008 and after)

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. What is food preparation?
2. Write the uses of bain-marie.
3. What is sweetening agent?
4. What is julienne?
5. Define baking.
6. What is consommé?
7. Write any two uses of red gravy.
8. What is blending?
9. List any four vegetable, used for salad preparation.
10. What is confectionery?

11. What is giblet?
12. What is trussing?

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. Write about the importance of cooking.
14. Write the duties and responsibilities of Sous chef.
15. Explain any two cuts of vegetables.
16. Write note on kitchen clothing.
17. Give recipe for brown sauce.
18. Give the derivatives of white sauce and its uses in cookery.
19. Classify fruits with examples.
20. Give detail note on cuts of beef.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Write detail note on organisation structure of kitchen staff.
22. Write elaborate note on personal hygiene.

23. Write note on various methods of mixing food.
24. Classify stock with examples and its uses.
25. Write about the various methods of storage of foods in kitchen.
26. Write short on poultry under following headings :
 - (a) Classification
 - (b) Selection factors
 - (c) Storage
 - (d) Preparation.
27. Explain in detail about cereals and pulses in cookery.

BASIC FOOD AND BEVERAGE SERVICE

(For those who joined in July 2008 and after)

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. Define hotel.
2. What do you mean by sales ability?
3. Write any two duties of chef de buffet.
4. What is mis-en scene?
5. What is Alacarte menu?
6. What is polivit?
7. What is lot plate?
8. Who is ABOYEURE?
9. What is Beverage?
10. List the herbal tea.

