BASIC KITCHEN OPERATIONS

(For those who joined in July 2008 and after)

Time: Three hours

Maximum: 100 marks

PART A — $(10 \times 2 = 20 \text{ marks})$

Answer any TEN questions.

- 1. What is the aim of cooking?
- 2. List out any two responsibilities of sauce cook.
- 3. What is thickening agent?
- 4. What is emulsification?
- 5. Name any four vegetable used for briyani.
- 6. What is kneading?
- 7. What spit roasting?
- 8. What is broth?
- 9. What is confectionery?

- What is singeing?
- What is fermentation in bakery?
- Mention any two uses of game in cookery. 12.

PART B — $(6 \times 5 = 30 \text{ marks})$

Answer any SIX questions.

- Write note on electrical equipments in kitchen.
- Write the role of chef in kitchen.

15.

- Explain any four cuts of vegetables.
- 16. Write the uses of condiments in cookery.
- Give recipe for brown gravy with examples.
- What are the factors to be borne in mind while 18. selecting a fish?
- Explain the uses of poultry in Indian Cookery. 19.
- Write note on ingredients used in Bakery 20. preparation with examples.

PART C — $(5 \times 10 = 50 \text{ marks})$

Answer any FIVE questions.

- Explain the organisation hierarchy of kitchen staff.
- 22. Write note on:
 - Cuts of fish.
 - Fruits classification.
- Classify kitchen equipments and write its maintenance.
- Write the importance of personal hygiene.
- Write note on basic sauce and its derivatives.
- Write detail note on Indian gravies with examples.
 - Explain in detail about cuts of meat and its uses in cookery.

3

BASIC FOOD AND BEVERAGE SERVICE

(For those who joined in July 2008 and after)

Time: Three hours

Maximum: 100 marks

PART A — $(10 \times 2 = 20 \text{ marks})$

Answer any TEN questions.

- 1. What do you mean by sense of urgency?
- 2. Define hotel industry.
- 3. Define personal hygiene.
- 4. Define the term restaurant.
- 5. What is cafeteria?
- 6. What is mis-en-scene?
- 7. What is fruit basket?
- 8. What is the use of sundae spoon?
- 9. Write any two types of coffee.
- 10. What is ring gauze?
- 11. List out any two duties of toast master.
- 12. Define menu.

ROOM DIVISION OPERATIONS

(For those who joined in July 2008 and after)

Time: Three hours

Maximum: 100 marks

PART A — $(10 \times 2 = 20 \text{ marks})$

Answer any TEN questions.

- 1. Define desk control.
- 2. What is casino hotel?
- 3. Define boarding house.
- 4. Define spa resort.
- 5. Define the term INN.
- 6. What is studio room?
- 7. What is European plan?
- 8. What is wake call?
- 9. What is pagging?