

Dip in Catering operations  
Catering

4771/CT1

MAY 2010

**BASIC KITCHEN OPERATIONS**

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(For those who joined in July 2008)

Time : Three hours

Maximum : 100 marks

**SECTION A — (10 × 2 = 20 marks)**

Answer any TEN questions.

1. Define cooking.
2. What is salamander?
3. Write any two uses of Refrigerator.
4. What is foundation ingredient?
5. What is personal cleanliness?
6. What is brown stock?
7. Define Roasting.
8. Name any four mother sauces.
9. List out any four basic gravies.
10. List any four root vegetable.

11. What is sealing?

12. What is supreme?

**SECTION B — (6 × 5 = 30 marks)**

Answer any SIX questions.

13. Write the objectives of cooking.

14. Write the role of chef de cuisine.

15. Write note on uses of any five cereals in cooking:

16. Give recipe for broth.

17. Classify fruits with examples.

18. Give recipe for mayonnaise sauce.

19. Explain the cuts of mutton.

20. Write detail note on utensils in kitchen.

**SECTION C — (5 × 10 = 50 marks)**

Answer any FIVE questions.

21. Explain the layout of kitchen.

22. Write detail note on various ingredients used in cookery.

23. Give recipe for red gravy with examples.

24. Classify soup with examples.

25. Write detail note on methods of cooking.

26. Write detail note on fish under following headings.

(a) Classification

(b) Cuts.

27. Write detail note on ingredients and methods of preparing bakery products.

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**BASIC FOOD AND BEVERAGE SERVICE**

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(For those who joined in July 2008)

Time : Three hours

Maximum : 100 marks

**PART A — (10 × 2 = 20 marks)**

Answer any **TEN** questions.

1. Define food service industry.
2. What do you mean by manipulative skill?
3. Define personal hygiene.
4. What is Mis-en-place?
5. What is table d' note menu?
6. Define Irish coffee.
7. Define cutlery.
8. Write the uses of chafing dish.
9. Define liquor.
10. Define alcoholic beverage.

