

Roll No. Total No. of Pages: 02

Total No. of Questions: 09

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

KITCHEN OPERATIONS - I

Subject Code: BSCCA-101 M.Code: 72696

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 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

www.FirstRanker.com 1. **Define the following:**

- a. Nouvelle cuisine
- b. Cleaver
- c. Conical strainer
- d. Salamander
- e. Larder chef
- Poaching
- g. Brunoise
- h. Oven spring
- i. Bouquet garni
- j. French vinaigrette



SECTION-B

- 2. Explain flow of work in kitchen.
- 3. List 5 small and 5 large equipments used in kitchen.
- 4. Write short note on care and maintenance of knives.
- 5. Explain elements of presentation using colour and texture.
- 6. Write recipe for 1 litre béchamel sauce.

SECTION-C

- 7. Explain kitchen hierarchy in small and large hotels.
- 8. Explain kitchen stewarding and its functionality in food production department.
- 9. Discuss cooking methods on basis of heat transfer.

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.

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