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Total No. of Questions : 18

B.Voc. (Hospitality & Culinary Management) (2019 Batch) (Sem.-2)

KITCHEN MANAGEMENT

Subject Code : BVHCA-201-19

M.Code : 77997

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

Write briefly :

- 1) Who is chef de tournant?
- 2) What do you mean by chef de cuisine?
- 3) What is parfait?
- 4) What is julienne?
- 5) What is copyright?
- 6) What do you mean by colander?
- 7) What is griddle?
- 8) Write two examples of sorbet course.
- 9) Write accompaniments of smoked salmon.
- 10) Explain menu planning.

SECTION-B

- 11) Discuss any five sanitation guidelines to be followed in kitchen operations of a five star hotel?
- 12) List out any five safety tips to be practiced by kitchen employees while working in their stations.
- 13) Differentiate between Ala carte & Table d hote menu with the help of suitable examples.
- 14) Explain any five courses of French classical menu with two examples of each course.
- 15) List out points to be kept in mind while planning menu for any food outlet.

SECTION-C

- 16) Discuss hierarchy of food production department of a large hotel. Discuss essential duties & responsibilities of executive chef.
- 17) Write accompaniments of the following food items :
 - a) Caviar
 - b) Poulet Roti
 - c) Sole Colbert
 - d) Consommé Celestine
 - e) Tomato Juice
- 18) Discuss various consideration & constraints of menu planning with relevant examples.

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