

Register No.:

311

April 2024

Time – Three hours
(Maximum Marks: 100)

PART – A

(Marks: 5 x 2 = 10)

[N.B:- (1) Answer any FIVE questions.
(2) All questions carry equal marks.]

1. What is Bain Marie?
2. What is Menu?
3. What is Menu Balancing?
4. Write any four equipments used in Main Kitchen.
5. What is Edible Image?
6. Write any two principles for Garnish.
7. Write any two importance of packing.
8. What are Ready Mix Products?

PART – B

(Marks: 5 x 3 = 15)

[N.B:- (1) Answer any FIVE questions.
(2) All questions carry equal marks.]

9. What is Menu Planning?
10. What is High Tea?
11. What is BUFF?
12. What is Off Premises Catering?
13. Write the Statement for Melting of Chocolates.
14. Write Short notes on Fire extinguishers.
15. Write short notes on centralised Kitchen.
16. Write the importance of Proper Garnish.

[Turn over.....

PART - C

(Marks: 5 x 15 = 75)

*[N.B:- (1) Answer any ONE division from each question.
(2) All questions carry equal marks.]*

17. (a) Write the main Factors of Ventilation and Lighting in Main Kitchen.
(b) Draw the Layout of Banquet Kitchen in Five Star Hotel.

18. (a) Elucidate cost control procedures in Kitchens.
(b) Explain the key factors of menu planning for coffee shop and speciality restaurant.

19. (a) Explain the principles of garnishing foods.
(b) What are the main factors Involved in Presentation of Foods?

20. (a) Explain the packing system of Sea Foods.
(b) Write the importance of Time Management.

21. (a) Explain the duties and responsibilities of Bakery Chef- de-Parte.
(b) Write the main points of plate presentations for desserts.
