



# AJEENKYA

## D Y PATIL UNIVERSITY

### End Term Examination (Dec 2019)

School: HOTEL MANAGEMENT

Program: BSc-CA

Course: Principles of Culinary Arts

Course Code: CUL101

Semester: I Max Marks: 50

Duration: 120 Min

**Note:** 1. Figures to the right indicates full marks.

**Q.1: Explain following Terms:** [10 Marks]

- 1] Rabri
- 2] Paratha
- 3] Butter chicken
- 4] Black Pepper
- 5] Cashewnuts
- 6] Jaggary
- 7] Saffron
- 8] Maida
- 9] Masala
- 10] Nan

**Q.2: Answer the following short question:** [2 Marks Each] [Solve any 5]

- 1] What is the definition of Cooking? Explain necessary level of skills required for chef?
- 2] What is the show kitchen? Draw the diagram?
- 3] What are the names of big kitchen equipment's? [Give Six Names]
- 4] What are the names of small kitchen equipment's? [Give Six Names]
- 5] What is the definition of baking? Explain basic rules of baking?
- 6] What are the career avenues in kitchen/chef? [Give Six Names]
- 7] What is the definition & temperature of Boiling? Explain basic rules of boiling?

**Q.3: Answer the following questions:** [5 Marks Each] [Solve any 2]

- 1] What are the aims & objectives of cooking?
- 2] Draw the classical kitchen Brigade of five star hotels [kitchen staff hierarchy]?
- 3] Draw the organizational structure of the kitchen layout?

**Q.4: Answer the following questions:** [5 Marks Each] [Solve any 2]

- 1] Explain the methods of cooking briefly with basic rules?
- 2] Draw the diagram of Cooking Methods?
- 3] Explain the Duties & responsibilities of various chefs?

**Q.5: Answer the following questions:** [5 Marks Each] [Solve any 2]

- 1] What are the types & uses of various knives used in kitchen?
- 2] What is the definition of stocks & care should be taken in preparation of stock?
- 3] Draw the diagrams of all various Types of Kitchen knives?

\*\*\*