



# AJEENKYA

## D Y PATIL UNIVERSITY

End Term Exam (Dec 2018)

School: **OF HOTEL MANAGEMENT**

Program: **BSc-CA**

Course: **Principles of Culinary Arts** (Practical)

Course Code: CUL101

Semester: I Max Marks: 50

Duration: 180 min

Note: - All questions are compulsory.

**Q.1: Kitchen Assessment?**

**[05 MARKS]**

**Q.2: Write down the plan of work for given menu:**

**[10 MARKS]**

Aloo Tikki  
Boiled Rice  
Dal Tadka  
Potato Bhaji  
Cucumber Raita  
Phulka/Chapati  
Carrot Halwa

**Q.3: Do the Food Preparation & Food Presentation of above menu? [20 MARKS]**

**Q.4: Viva [oral]?**

**[10 MARKS]**

**Q.5: Kitchen Grooming?**

**[05 MARKS]**

\*\*\*