

Reg. No.:



Name:

University of Kerala

U8695

Second Semester FYUGP Degree Examination, April 2025

Discipline Specific Core Course

BMS HOTEL MANAGEMENT

UK2DSCBHM101 - Culinary Fundamentals

Academic Level: 100-199

Time: 1 Hour 30 Minutes(90 Mins.)

Max. Marks: 42

Part A. 6 Marks.Time:6 Minutes.(Cognitive Level:Remember(RE)/Understand(UN)) Objective Type. 1 Mark Each.Answer all questions

Qn No.	Question	CL	CO
1	Identify the type of shortening derived from pork fat. Options : A)Margarine B)Lard C)Butter D)Coconut oil	RE	2
2	Name the two main components that are separated during cheese-making. Options : A)hard and soft B)milk and colour C)cream and milk D)curd and whey	RE	4
3	_____ rice is commonly used in biryani due to its long grains and aromatic flavor.	UN	1
4	Describe the importance of pasteurization in dairy products. Options : A)Enhances flavor B)Improves texture C)Destroys harmful bacteria D)Reduces fat content	UN	3
5	Discover the reason for using caramelized sugar in desserts like caramel custard. Options : A)It adds a golden colour topping B)It keeps the dessert moist C)It reduces the sugar content D)It prevents browning	UN	2
6	Describe ghee. Options : A)Butter without milk solids and water B)Melted butter C)Salted butter D)A type of cream	UN	3

Part B.8 Marks.Time:24 Minutes.(Cognitive Level:Understand(UN)/Apply(AP))Short Answer. 2 marks each.Answer all questions

Qn No.	Question	CL	CO
7	Explain chemical raising agents	UN	2
8	Compare the difference between fresh cream and sour cream	UN	4
9	Identify the various uses of Yeast	AP	2
10	Identify the various types of cheese	AP	4

Part C. 28 Marks. Time: 60 Minutes (Cognitive Level: Apply (AP)/Analyse (AN)/Evaluate (EV)/Create (CR)) Long Answer. 7 marks each. Answer all 4 Questions choosing among options * within each question

Qn No.	Question	CL	CO
11	A) Explain the flash process of pasteurisation on milk OR B) Identify the different types of milk	AP	3, 3
12	A) Analyse the uses of sugar in cooking OR B) Analyse the uses of fats and oils	AN	2, 2
13	A) Explain manufacturing process of cream OR B) Explain manufacturing process of cheese	EV	4, 4
14	A) Discuss elaborately the types of pulses OR B) Discuss elaborately the types of rice	CR	1, 1

Qn No.	Question	CL	CO