



Reg. No.:

Name:

University of Kerala

First Semester FYUGP Degree Examination, December 2025

Discipline Specific Core Course

BMS HOTEL MANAGEMENT

UK1DSCBHM101 - Principles of Food Production

Academic Level: 100-199

2024 Admission onwards

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	Name of Which equipment is commonly used for rapid cooling of cooked food Options : A)Oven B)Salamander C)Blast chiller D)Bain-marie	RE	2
2	Which is the following Clear soup made from clarified stock is: Options : A)Broth B)Consommé C)Potage D)Chowder	RE	4
3	Clarity the dough mixer belongs to which category Options : A)Heat-producing equipment B)Cold-producing equipment C)Pastry and bakery equipment D)Ancillary equipment	UN	2
4	Culinary history refers to Options : A)The study of modern serving techniques B)The origin and development of cookery practices C)Methods of cleaning kitchen equipment D)The process of menu planning	UN	1
5	Fruits are commonly used in cookery for: Options : A)Fuel generation B) Adding sweetness, acidity, colour, and freshness C)Cleaning kitchen surfaces D)Menu costing	UN	4
6	Identify the Cooking in dry heat with fat is called:	UN	3

Qn No.	Question	CL	CO
	Options : A)Boiling B)Roasting C)Frying D)Steaming		

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	Give one derivatives of Tomato Sauce .	UN	4
8	Select an appropriate heat-production equipment for grilling and justify the choice	UN	2
9	Compare the heat Food Production equipments and Cold Food Production equipments	AP	2
10	Define the term Cuisine	AP	1

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) In what ways could the principles of kitchen organization be used to design a functional training kitchen layout OR B) Prepare what are the kitchen safety measures in kitchen	AP	3, 1
12	A) Compare Various Chef positions in Large hotels. Duties and responsibilities of it. OR B) Compare the duties and responsibilities of Executive chef and Sous Chef in a Large hotel.	AN	1, 1
13	A) Explain the aims and objectives of cooking food. OR B)	EV	3, 2

Qn No.	Question	CL	CO
	Describe the Electrical equipments used in cooking		
14	<p>A)</p> <p>Explain the classification of Vegetables and its Various preparations</p> <p>OR</p> <p>B)</p> <p>Explain the classification of salads and dressings</p>	CR	4, 4

Model QP