

Register Number

Name of the Candidate:

M.Sc. DEGREE EXAMINATION, May 2015

(HOTEL MANAGEMENT)

(FIRST YEAR)

521/520: ADVANCED KITCHEN OPERATION AND KITCHEN HYGIENE

(Old and New Regulation)

Time: Three hours

Maximum: 75 marks

Answer any FIVE questions

(5× 15=75)

1. a) Draw the organisation chart of five star Hotel Kitchen. And explain and responsibilities of Executive chef.
b) Explain : a) Planning
b) Direction
c) Coordinating
d) Evaluating
2. a) What are the purchasing procedures, quantity control?
b) Explain:
a) Budget Planning
b) Safety Procedures
c) Fire precautions
d) Kitchen management
3. a) What are the classification of equipments briefly? Explain.
b) Write in detail about small equipments and large equipment.
4. a) Types of Kitchen explain in detail.
b) Draw the layout of Kitchen.
5. a) Write brief note on Kitchen hygiene and sanitation.
b) Explain: a) Personal hygiene b) Hygiene in food handling
6. a) Duties and responsibilities of Sous chef explain.
b) What are the functions of management?
7. a) What are the food production system and various production process?
b) Explain : a) Fire precautions b) Western culinary terms atleast ten.
8. a) Name five large equipments and write about their uses.
b) Write short notes about : menu and construction of various menus.
9. a) Explain about various kitchen plans. Draw a model kitchen lay out.
b) Explain : Sanitation, Security , Safety of Storage spaces.
10. a) What are the Accidents may be in Kitchen? Explain: Improper placement of equipments.
b) Write five laws in governing food service establishments.
