6. What is the role of kitchen stewarding?

5. What is the relevance of HACCP procedures?

4. Write notes on Chinese cookery.

3. Write notes on Indian cookery.

2. List the kitchen equipment.

1. What are the objectives of cooking food?

(6 × 10 = 60)

Each question carries 10 marks.

Answer any FIVE questions.

Time: Two hours

Maximum: 60 marks

Intermediate Kitchen Operations

Management (Food Production)

Part III — Catering Science and Hospitality

First Year

B.Sc. Degree Examination, December 2010

(For the candidates admitted from 2008 onwards)

Q.P. Code: [08 DRCM 05]