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| **University of Kerala** | |
| Discipline: BMS Hotel Management | Time: 1 Hour 30 Minutes (90 Mins.) |
| Course Code: UK1DSCBHM101 | Total Marks: 42 |
| Course Title: Principles of Food Production |  |
| Type of Course: DSC |  |
| Semester: 1 |  |
| Academic Level: 100-199 |  |
| Total Credit: 4, Theory: 3 Credit , Practical: 1 Credit |  |

**Part A. 6 Marks. Time: 6 Minutes**

**Objective Type. 1 Mark Each. Answer All Questions**

**(Cognitive Level: Remember/Understand)**

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| --- | --- | --- | --- |
| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 1. | Recall main Objective of Cooking food | Remember | CO3 |
| 2. | Define the term Cuisine | Remember | CO1 |
| 3. | Describe Provincial Cuisine | Understand | CO1 |
| 4. | Give two derivatives of Mayonnaise Sauce | Understand | CO4 |
| 5. | Describe Kitchen Hygiene | Understand | CO1 |
| 6. | Give example of protective clothes and uniforms of a Chef | Understand | CO1 |

**Part B. 8 Marks. Time: 24 Minutes**

**Short Answer. 2 Marks Each. Answer All Questions**

**(Cognitive Level: Understand/Apply)**

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| --- | --- | --- | --- |
| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 7. | Classify the hygiene practices used in food production operations | Understand | CO1 |
| 8. | Describe Various texture | Understand | CO3 |
| 9. | Compare the heat Food Production equipments and Cold Food Production equipments | Apply | CO2 |
| 10. | Explain the importance of LPG as cooking fuel. Merits and demerits | Apply | CO2 |

**Part C. 28 Marks. Time: 60 Minutes**

**Long Answer. 7 marks each. Answer all 4 Questions, choosing among options within each question.**

**(Cognitive Level: Apply/Analyse/Evaluate/Create)**

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| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 11.a | Apply the roles of cooking techniques in food production | Apply | CO3 |
| 11.b | Classify various consistency | Apply | CO3 |
| 12.a | Develop supervisory level skills and technical level skills | Apply | CO1 |
| 12.b | Explain kitchen safety | Apply | CO1 |
| 13.a | Explain the modern equipment used in cooking | Apply | CO2 |
| 13.b | Develop a note on various cooking fuels | Apply | CO2 |
| 14.a | Explain the parts of salads and dressings | Apply | CO4 |
| 14.b | Prepare a note on various mother sauces and its derivatives | Apply | CO4 |

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| **Cognitive Level** | **Marks** | **Percentage** | **Course Outcomes** | **Marks** | **Percentage** |
| Remember | 2 | 4.8 | CO1 | 13 | 31 |
| Understand | 8 | 19 | CO2 | 11 | 26 |
| Apply | 32 | 76.2 | CO3 | 10 | 24 |
|  |  |  | CO4 | 8 | 19 |
|  |  |  | CO5 |  |  |
|  |  |  |  |  |  |
| **TOTAL** | **42** | **100** | **TOTAL** | **42** | **100** |