

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CMMM111/2025/BBACM_SEM1

FYBBACM (First Semester) Examination, 2025
CMMM111 - ESSENTIALS OF CULINARY OPERATIONS
(2024 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- | | |
|---|-------|
| A) Chiffonade | [1] |
| B) Blanching | [1] |
| C) Rubbing in | [1] |
| D) Chef de cuisine | [1] |
| E) Bain Marie | [1] |
| Q2. What are the professional attributes of chef? | [5] |
| Q3. What are Safety Measures to be followed while using equipments in commercial kitchen? | [5] |
| Q4. Draw the Classification of cooking methods with 1 example each. | [5] |
| Q5. Explain 2 combination cooking techniques | [5] |
| Q6. Explain any two types of fuels used in Kitchen. | [5] |
| Q7. What are Roles and Responsibility of Chef de cuisine? | [5] |
