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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/CSMM111/2025/BSCCS\_SEM1

FYBSC Culinary Studies (First Semester) Examination, 2025

CSMM 111 Fundamentals of Culinary Science

(2025 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*.

**Q.1** Explain the terms :

- a) Pan Frying [1]
- b) Disinfection [1]
- c) Macedoine [1]
- d) Chef de Cuisine [1]
- e) LPG [1]

**Q.2.** Explain the factors affecting food habits and preferences with suitable examples from different regions. [5]

**Q.3.** Discuss how personal hygiene and work area hygiene practices can prevent cross-contamination in a professional kitchen. [5]

**Q.4.** Briefly describe the techniques used while cutting vegetables, chicken, and fish. [5]

**Q.5.** Describe the kitchen hierarchy of a standard hotel organization and explain the duties of any three key kitchen personnel. [5]

**Q.6.** Evaluate the advantages and disadvantages of different fuels used in commercial kitchens in terms of cost, efficiency, and safety. [5]

**Q.7.** Design a three-course menu using different cooking methods (moist, dry, and fat-based). [5]

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