

Seat No:

[0607]/CMMM111/2026/BBACM_SEM1

FYBBACM (First Semester) Examination, 2026
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) Mise en place [1]
- B) Personal Hygiene [1]
- C) Dry Cooking Method [1]
- D) Kitchen Hierarchy [1]
- E) Heat Transfer [1]

Q2. Explain the history of cooking and its evolution over time. [5]**Q3. Discuss the factors affecting food habits and preferences. [5]****Q4. Explain kitchen hygiene practices, including personal and work area hygiene. [5]****Q5. Describe the basic cuts of vegetables and precautions to be taken while cutting. [5]****Q6. Explain the kitchen hierarchy in a standard hotel organization and roles of key personnel. [5]****Q7. Classify methods of cooking and explain moist, dry, and fat-based cooking methods with examples. [5]**
