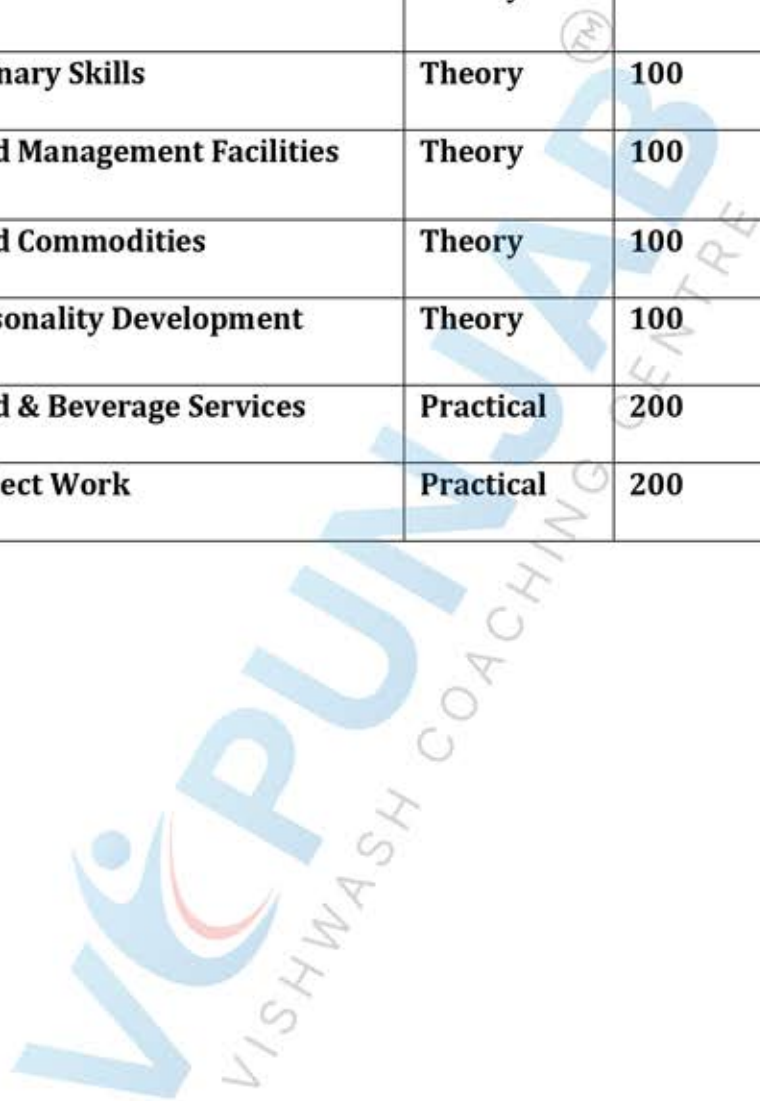


## DIPLOMA IN CULTERY MANAGEMENT

Paper	Name of paper	Subject Type	Total Marks	Min Marks
I	Introduction to Hospitality	Theory	100	40
II	Indian Cuisine	Theory	100	40
III	Culinary Skills	Theory	100	40
IV	Food Management Facilities	Theory	100	40
V	Food Commodities	Theory	100	40
VI	Personality Development	Theory	100	40
VII	Food & Beverage Services	Practical	200	100
VIII	Project Work	Practical	200	100



## **SECTION-A**

### **INTRODUCTION TO HOSPITALITY**

- 1. Definition of Hospitality**
- 2. What are the elements of hospitality?**
- 3. What are the current issues in hospitality?**
- 4. What are the main points to remember to understand hospitality?**

### **INDIAN CUISINE**

- 1. What is the main cuisine of India?**
- 2. How many types of Indian cuisines are there?**
- 3. History of Indian Cuisines**
- 4. Difference between traditional & modern cuisines**

## **SECTION-B**

### **CULINARY SKILLS**

- 1. Define culinary skills**
- 2. Types of culinary skills**
- 3. Importance of culinary skills**
- 4. Need of culinary skills in daily life**

### **FOOD MANAGEMENT FACILITIES**

- 1. What are food service facilities?**
- 2. Why is it important to have a unique food service facility?**
- 3. Method of food preservation**
- 4. Main components of facilities management**

## **SECTION-C**

### **FOOD COMMODITIES**

- 1. What is commodity in food production?**
- 2. What are food commodities in Catering?**
- 3. What is included in food commodities?**
- 4. What are the most used food commodities?**

### **PERSONALITY DEVELOPMENT**

- 1. Communication skills, English or local language.**
- 2. Importance of pronunciation early childhood.**
- 3. Development of language skills.**
- 4. Developmental characteristics of different age group of children.**

### **FOOD & BEVERAGE SERVICES**

- 1. Types of services in cutlery management**
- 2. Main objectives of food & beverage services**
- 3. 7 common styles of food & beverage services**
- 4. Classification of food & beverage sequences**

## **SECTION-D**

### **PROJECT WORK**

## ASSIGNMENTS

TOTAL MARKS: 100

### Q.1 MCQ's

(M.M-20)

1. What does 'aloo' mean in 'aloo gobhi'  
a) Spinach                      b) Chickpeas                      c) Potato                      d) Tomato
2. What is the main ingredient in the drink lassi?  
a) Mango                      b) Milk                      c) Coconut                      d) Yogurt
3. Grissini is another name for  
a) Small brioches                      b) Melba toast                      c) Thin breadsticks                      d) Slices of French bread
4. Which well known cocktail is made of vodka and tomato juice?  
a) Bloody Mary                      b) Harvey wall banger                      c) Manhattan                      d) White lady
5. A gueridon is a type of  
a) Vegetable                      b) Napkin fold                      c) Service                      d) Service trolley
6. Validation of a process to be done after interval of  
a) 2 months                      b) 3 months                      c) 6 months                      d) 9 months
7. CAPA is applied in  
a) GHP                      b) ISO 9001                      c) GMP                      d) none of the above
8. Which of these is a safety gear?  
a) Gloves                      b) Apron                      c) Safety Shoes                      d) all of the above
9. Protocol for recall is given in  
a) ISO 22000                      b) ISO 9001                      c) ISO 18000                      d) ISO 14001
10. Standards laid of product is given by  
a) BIS                      b) ISO                      c) ISI                      d) WHO

### Q.2 Fill in the blanks

(M.M-20)

1. Paneer is a type of.....
2. ....is the father of Indian cuisines.



3. Pufa stands for.....
4. Cruets means.....
5. ISO stands for.....
6. BIS stands for.....
7. ISO 9001 has.....clauses.
8. CCP helps to control.....
9. FIFO stands for.....
10. Growth of bacteria can be prevented by.....

**Q.3 Short answer type questions (M.M-32)**

1. Explain Hospitality
2. How can you develop your language skills
3. Describe the difference between modern & traditional way of Cuisines.
4. What are the methods of food preservation
5. Give brief about Culinary skills
6. How many type of breakfast. Name them.
7. What is the difference between liquor & liqueur?
8. What if FP?

**Q.4 Long answer type questions (M.M-18)**

1. Explain about the commodity in food production?
2. What are the things needed in personality development? Explain briefly.

**Q.5 VIVA (M.M-10)**