

TILAK MAHARASHTRA VIDYAPEETH, PUNE

B.SC IN CULINARY ARTS (803)

EXAMINATION: DECEMBER - 2025

FIRST SEMESTER

Subject : Culinary Principles-I (80325-101)

Date: 9/12/2025

Total Marks: 30

Time: 10.00 am to 11.30 am

Instructions: 1) Bold figures to the right of every question are the maximum marks for that question.
2) Candidates are advised to attempt questions in order.
3) Attempt any **three** questions of the following.

Q. 1 Answer the following questions. (10)

1. What is the purpose of uniform cutting?
2. What is the difference between white stock and brown stock?
3. What is the difference between cream soup and velouté soup?
4. Why must shellfish be stored and cooked carefully?
5. What is cross contamination and example?

Q. 2 Descriptive Questions (10)

- a. Explain the classification of fish with examples?
- b. Explain the preparation of espagnole sauce and 2 derivatives with ingredients?

Q. 3 Write a Short Note. (10)

- a. Explain 5 types of knives used in commercial kitchen
- b. What is kitchen hierarchy and why is it important?

Q. 4 Answer the following question. (10)

- a. Write short notes on the role of a Sous Chef.
- b. Explain any classic 2 types of stocks?

Q. 5 What is HACCP? Why was HACCP developed? Explain the 7 principles of HACCP? (10)