

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2018
(Third Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

INDIAN AND GLOBAL CUISINE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 Write any two features of Parsi Cuisine?
- 2 Name the gravies used in Indian Cooking.
- 3 Give any four common ingredients used in Japanese cuisine.
- 4 Write any two features of Korean Cuisine.
- 5 Name the popular ingredients used in UK cuisine.
- 6 What is Nouvelle cuisine.
- 7 What are the countries that cover Mediterranean cuisine?
- 8 Write the cheese varieties used in Italian cuisine.
- 9 What is Cajun cuisine?
- 10 Write the basic elements of Mexican cuisine.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Write the main course of Karnataka cuisine.
OR
b Give the recipe and preparation method for Doklas.
- 12 a State the salient features of Korean cuisine.
OR
b Give some of the popular dishes of Thai cuisine.
- 13 a What are the popular ingredients used in Denmark cuisine?
OR
b State the characteristics of UK cuisine.
- 14 a State the salient features of Portugal cuisine.
OR
b Write about some of the important equipment's used in Greek cuisine.
- 15 a What are the salient features of Creole cuisine?
OR
b State the objectives of molecular gastronomy.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Bring out some of the basic gravies widely used in Indian cuisine with recipe and method of preparation.
- 17 Enumerate the cooking styles of Japanese cuisine.
- 18 Give an detailed account on regional cuisines, popular ingredients and famous dishes of French cuisine.