

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

Branch - **CATERING SCIENCE AND HOTEL MANAGEMENT**

**ADVANCED CULINARY & PATISSERIE**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

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

- 1 Define Larder.
- 2 Who is the head in larder kitchen?
- 3 Define charcuterie.
- 4 What is meant by Sausages?
- 5 Write any two examples of sausages.
- 6 What is meat?
- 7 Write any two garnishes used in larder kitchen.
- 8 What is Pudding?
- 9 What is Cookies?
- 10 • Define Scaling.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a What are the functions of larder kitchen?  
OR  
b Explain about the duties and responsibilities of larder kitchen staff.
- 12 a What are the types of sausages?  
OR  
b Write any five meat ingredients and explain.
- 13 a Give any five popular traditional appetizers from the world and explain.  
OR  
b What are the parts of sandwiches? and explain .
- 14 a What are the formulas used in the bakery?  
OR  
b What is pie dough? explain .
- 15 a Assembling and icing explain with examples.  
OR  
b Explain butter cream and royal icing in detail.

**SECTION - C 130 Marks)**

Answer any **THREE** Questions

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

- 16 Draw the equipments used in the larder kitchen and explain with their uses.
- 17 Explain about the processed meats in detail with examples.
- 18 What are the classification of salad? Explain with example.
- 19 What are the different types of pastries? Explain with examples.
- 20 What are the principles involved in preparations of Cake, Icing and