

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2018
(Second Semester)**

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

CULINARY ARTS & PATISSERIE - II

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Name any four cuts of fish.
- 2 Write the selection factors of chicken.
- 3 Define Lamb.
- 4 List out any four continental vegetables.
- 5 Write the term of Albumin.
- 6 List out any four varieties of pastas.
- 7 Mention any two Bread faults & causes.
- 8 State the principle of baking.
- 9 Write the recipe of Artisan bread dough.
- 10 Mention the formulas of Rich dough.

SECTION - B (25 Marks!)

Answer **ALL** Questions

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

- 11 a Mention any 10 popular continental fish dishes.
OR
b List out the selection point of quality chicken.
- 12 a Give a short note on 'yield testing'.
OR
b Explain the various pigments present in vegetables.
- 13 a How do you prepare Mis-en-place for breakfast?
OR
b Comment on the preparation of Pasta.
- 14 a What are the characteristics of good bread?
OR
b Explain the baker's balance scale.
- 15 a How do you mix perfect sour dough?
OR
b Mention the details of Artisan bread formulas.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Classify the fish and their cuts used in different dishes.
- 17 Draw a neat carcass of lamb & label various joints. Mention the use of joint.
- 18 Compile a continental breakfast menu with accompaniments.
- 19 Enumerate the role of ingredients used in bread making.