

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2017
(Third Semester)

Branch - **HOSPITALITY MANAGEMENT**

INDIAN & 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 Name any four spices used in Indian cookery.
- 2 Give two examples for special dishes of Punjabi cuisine.
- 3 Define - Oriental cuisine.
- 4 Write any two unique ingredients used in Indonesian cuisine.
- 5 Name any two dishes from Italian cuisine.
- 6 Which is the origin of Nouvelle cuisine?
- 7 Define Mediterranean cuisine.
- 8 Give two examples for popular dishes of Spanish cuisine.
- 9 Define - Gastronomy.
- 10 Name the countries involved in Latin American cuisine.

SECTION - B (25 Marks!)

Answer **ALL** Questions

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

- 11 a Write an introduction to Kerala cuisine.
OR
b How does Chettinad cuisine differ from others? Explain.
- 12 a. State the salient features of Korean cuisine.
OR
b Write a brief note on Sushi style of cooking.
- 13 a Enlist the speciality ingredients used in Italian cuisine.
OR
b Write any five French culinary terms and give their definitions.
- 14 a Explain the specialties of Greek cuisine.
OR
b State the styles used in Lebanon cookery.
- 15 a Write a brief note on molecular gastronomy.
OR
b Mention the food habits of Americans.

SECTION - C (30 Marks!)

Answer any **THREE** Questions

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

- 16 Discuss the basic fundamentals of Indian cookery.
- 17 Illustrate the influences of culture and eating habits in Chinese cuisine.
- 18 Elucidate in detail about cuisines of UK and write their features.
- 19 Evaluate the basic elements of Mediterranean cuisine.
- 20 Describe the cooking styles, food habits and culture of Mexico.

Z-Z-Z

END