

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
B.Voc DEGREE EXAMINATION MAY 2017
(Fourth Semester)

Branch - **HOSPITALITY MANAGEMENT**

PRINCIPLES OF ORIENTAL CUISINE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 What is tofu?
- 2 What is wonton soup?
- 3 What do you mean by Hakka noodles?
- 4 What are date pan cakes?
- 5 What is teriyaki?
- 6 Differentiate between sushi and sashimi.
- 7 Give any four examples for popular thai dishes.
- 8 What do you mean by lemon grass?
- 9 Give any 4 examples for popular foods of Kerala.
- 10 Give any 2 examples for popular foods from Indonesia.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5x5 = 25)

- 11 a Write notes on specifications and uses of any 5 equipments of Chinese cuisine.
OR
b Comment on the preparation of peking duck.
- 12 a What are the essential ingredients used in Chinese cuisine.
OR
b How do you make chicken spring rolls?
- 13 a Comment on any 3 types of sushi.
OR
b Comment on the specifications and uses of any 5 special equipments of Japanese cuisine
- 14 a Write notes on any two curry pastes used in Thai cuisine.
OR
b Give an account on any 2 thai dishes.
- 15 a Write notes on eating habits of koreans.
OR
b Comment on any 2 cooking techniques followed in Indonesian cuisine. _____ ?

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 What are the various cooking styles of china? Explain the characteristics of any 2 of them.
- 17 Write notes on :
- (i) Recent trends in Chinese cuisine. (5)
 - (ii) Recipe for one Chinese dish with the base of rice. (5)
- 18 Give a detailed account on cooking techniques of Japanese cuisine and their dining etiquettes.
- 19 Give an account on characteristics and uses of any five special ingredients of thai cuisine.
- 20 Write notes on:
- i) Any 3 special ingredients of Korean cuisine. (5)
 - ii) Any 3 special ingredients of Indonesian cuisine. (5)

Z-Z-Z

END