

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2017
(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 Mention the parts of force meat.
- 2 What do you mean by panada. State the meaning of panada.
- 3 What are the types of Sausages?
- 4 Give the components of Sausages.
- 5 List out the types of bread used in sandwiches.
- 6 Name any four popular salads.
- 7 State the meaning of proofing.
- 8 What is meant by souffle?
- 9 Define marzipan.
- 10 Give two examples of fruit cookies.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a List out the functions of larder.
OR
b Explain the types & uses of force meat.
- 12 a List out the non-meat ingredients used in sausages.
OR
b How will you corned the beef?
- 13 a Discuss the parts of salad and explain.
OR
b Mention the importance of garnishes.
- 14 a Explain the pate brisee and its preparation.
OR
b Explain the tart & Tartlets.
- 15 a Analyze the step involved in assembling and icing of cake.
OR
b Mention the basic principles of biscuits preparation.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Analyze the duties and responsibilities of larder chef.
- 17 Describe the details of galantines & Ballotines.
- 18 Discuss the types of sandwiches and its spreads.
- 19 Elaborate on the bread making process.
- 20 Explain the procedure for using a baker's balance scale.

Z-Z-Z

END