

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

**BSc DEGREE EXAMINATION DECEMBER 2017
(Second Semester)**

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

CULINARY AND PATISSERIE-II / FOOD PRODUCTION & 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 What is court bouillon?
- 2 Define Goujons.
- 3 Name any two leafy vegetables.
- 4 What is Bacon?
- 5 What is Ravioli?
- 6 Define Waffles.
- 7 What is Gluten?
- 8 Give the Baker's formula.
- 9 What is pre ferments?
- 10 What is Toppings?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Broadly classify game.
OR
b Draw the various cuts of chicken.
- 12 a List out the purchasing procedure of lamb.
OR
b Give an introduction to vegetable cookery.
- 13 a Mention the basics of Egg cookery.
OR
b Write an essay on Breakfast meat preparation.
- 14 a Narrate the historical background of baking.
OR
b Mention the various methods of bread making.
- 15 a Give any two bread recipes.
OR
b Discuss the role of filling in bread making.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Draw the various cuts of fish with its uses.
- 17 Give the yield testing procedure for meat.
- 18 Narrate the essay on popular breakfast around the world.
- 19 List out the stages of bread making.
- 20 What do you mean by yeast dough? And explain its various types.

Z-Z-Z

END