

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2017
(First Semester)

Branch **CATERING SCIENC & HOTEL MANAGEMENT**

CULINARY AND PATISSERIE-I /
FOOD PRODUCTION & PATISSERIE !

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 meant by Culinary Art?
- 2 Mention any two department co-operation with food production department.
- 3 Write any two leafy vegetables.
- 4 Name any two international cheese.
- 5 What are the herbs used in the culinary?
- 6 Write some spices available in culinary.
- 7 What are the basic cuts of vegetables?
- 8 Give any two examples for special cuts.
- 9 Define Stock?
- 10 What is aspic?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a A detail notes on culinary history .
OR
b List out the large equipments used in the kitchen.
- 12 a Mention the different types of mushrooms used in culinary'.
OR
b Give a short note on dairy products.
- 13 a Write down the fats and oils used in the kitchen.
OR
b How to make chocolates? Write in detail.
- 14 a What are the aims and objectives of cooking?
OR
b Write short notes on Mise-en-place, knife skills.
- 15 a Analyse the different types of stock.
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b What are the basic mother sauces?

SECTION - C (30 Marks!)

Answer any **THREE** Questions

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

- 16 Draw the layout of kitchen and what are the types of knives used in kitchen.
- 17 Describe the different types of cheese and its preparation.
- 18 Discuss - Non perishable goods and give some examples.
- 19 Summarize the cooking methods in hotel industry.
- 20 State out the classification of soup and any two examples in each.

Z-Z-Z

END