

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2017
(Fifth Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

FOOD PRODUCTION & PATISSERIE IV

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What do you understand by the term Garde manger?
- 2 What is the purpose of Zesters?
- 3 Define Sausage.
- 4 Name any two types of ham.
- 5 What is the use of gelatine?
- 6 What is Brine solution?
- 7 Differentiate between galantine & ballontine.
- 8 Define the term yield.
- 9 Differentiate between aspic & Gelee.
- 10 What does the term denote chaud froid?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write the functions of the larder.
OR
b Discuss the duties and responsibilities of larder chef.
- 12 a How the sausages are classified with examples?
OR
b Write short notes on casings and its varieties.
- 13 a Write the method of preparation of Aspic Jelly.
OR
b What are the uses of aspic in the larder kitchen?
- 14 a Describe forcemeat. What are the different types of forcemeat?
OR
b What are the components used in the preparation of mousse?
- 15 a How do you evaluate and assess a recipe card?
OR
b Write the advantages and disadvantages of the standard recipe.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Draw the layout of the larder with equipment & various section & explain.
- 17 List out the ten popular sausages across the world with description.
- 18 Write the method of preparation of chaud froid.
- 19 Write down the step by step preparation of Terrines.
- 20 Write down a new recipe fusing any two popular cuisines.

Z-Z-Z

END