

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**BVoc DEGREE EXAMINATION DECEMBER 2017**  
(First Semester)

Branch - **HOSPITALITY MANAGEMENT**

**CULINARY ARTS & FOOD SERVICE**

Time : Three Hours

Maximum : 75 Marks .

**SECTION-A (20 Marks)**

Answer **ALL** questions

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

- 1 Define cuisine.
- 2 What is butcher's block?
- 3 What is court bouillon?
- 4 What is the French term for breakfast cook?
- 5 Define Jardiniere.
- 6 What is stewing?
- 7 Name any four cutleries used in restaurant.
- 8 ■ Name any four crackeries used in Banquets.
- 9 Define Menu.
- 10 What is High tea?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Draw the layout of kitchen with neat sketch.  
OR  
b Write down the duties and responsibilities of chef de cuisine.
- 12 a Draw the cuts of chicken with parts.  
OR  
b Explain in detail about the classification of fish.
- 13 a Write in detail about the standard cuts of vegetables.  
OR  
b Write down the career opportunities of food and beverage industry.
- 14 a List down the attitudes required for food service staff.  
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b What are the glass wares used in food service area?
- 15 a Brief about the types of Breakfast.  
OR  
b What are the points to be considered while planning menus?

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Draw the organisational hierarchy of kitchen department with French terms.
- 17 Briefly explain about the cuts of Fish.
- 18 Explain in detail about the methods of cooking.
- 19 Draw the organizational hierarchy of food and beverage service department.
- 20 Elaborately explain about the French Classical Menu.