

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(Third Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

WESTERN CUISINE

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. _____ is a basic cold soup originated in Spain.

- (i) Chowder (ii) Gazpacho
(iii) Consommé (iv) None of the above

2. The term a la means _____

- (i) Blond (ii) Brown
(iii) In the style (iv) White

3. Fried bread cubes are called _____

- (i) Croutons (ii) Doughnut
(iii) Canape (iv) Vol -au -vent

4. The term Estouffade means _____.

- (i) Brown beef stock (ii) Fricassee
(iii) Fettuccine (iv) Brown sauce

5. _____ means clear meat or poultry jelly.

- (i) Glaze (ii) Aspic
(iii) Suet (iv) Lard

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a). What are the points to be considered while preparing a stock?

(Or)

b). List down the uses of stocks.

7. a). Compile a four course menu for German Cuisine.

(Or)

b). Write in detail about Nouvelle Cuisine.

8. a). Name any three pasta preparations in Italian Cuisine.

(Or)

b). Write down any three cheeses used in Italian cuisine.

Cont...

9. a). Brief about Irish cuisine.
(Or)
b). Write down any six Traditional equipment's used in western cuisine.
10. a). Name any six Herbs used in Lebanon cuisine.
(Or)
b). Discuss about Salsa in Mexican cuisine.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a). Explain in detail about the classifications of soups.
(Or)
b). Briefly explain about the different types of stocks.
12. a). What are the changes involved in Nouvelle cuisine?
(Or)
b). Describe in detail about French Cuisine.
13. a). Explain in detail about different types of pasta.
(Or)
b). List out any six important Spices and Herbs used in Italian Cuisine.
14. a). Explain in detail about Scottish Cuisine.
(Or)
b). Write down the characteristics of German Cuisine?
15. a). Compile a six course menu of Mexican Cuisine.
(Or)
b). Compile a six course menu of Mediterranean Cuisine.

Z-Z-Z

END