

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2023
(First Semester)
Branch – HOSPITALITY MANAGEMENT
CULINARY ARTS AND 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. Describe the role of Commissary Kitchen.
2. List the parts of knife.
3. How would you define perishable foods?
4. Name cuts of tenderloin steak with brief note.
5. Define Braising?
6. Mention the functions of Still Room.
7. Define "Tableware".
8. Who is an Aboyeur?
9. Describe the types of menu.
10. Differentiate High Tea and Afternoon Tea.

SECTION - B (25 Marks)

Answer ALL Questions

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

11. a) Draw the layout of kitchen.
OR
b) Describe the duties and responsibilities of an Executive Chef.
12. a) Classify fruits with suitable examples.
OR
b) Mention the cuts of chicken with brief note.
13. a) Illustrate the aims and objectives of cooking food.
OR
b) Categorize the different types of restaurants.
14. a) Mention the required attributes of service staff.
OR
b) Classify the different types of glassware used in food and beverage.
15. a) Write down the American Breakfast menu with its cover.
OR
b) Mention 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. Classify the types of equipments used in the kitchen with examples.
17. Draw and explain the cuts of Beef.
18. Enumerate the different styles of service.
19. Draw the organizational chart and describe the duties and responsibilities of service staff.
20. List the French classical menu sequence with examples.

ZZ-Z-Z

END