

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022  
(Fourth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

**INTERNATIONAL CUISINE / FOOD PRODUCTION & PATISSERIE - IV**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Identify the right example of charcuterie  
(i) Smoked Eel (ii) Salami  
(iii) Sun dried salmon (iv) Smoked Ham
- 2 Which of the following is a Scottish sausage that is served on Festive occasions?  
(i) Cambridge (ii) Haggis  
(iii) Bockwurst (iv) Bologna
- 3 A gelee becomes an aspic jelly when it is \_\_\_\_\_  
(i) Purified (ii) Powdered  
(iii) Condensed (iv) Clarified
- 4 Choose the one that is roe of sturgeon fish  
(i) Raviar (ii) Lacryma Christi  
(iii) Caviar (iv) Epinard
- 5 Name the famous cuisine during Zhou dynasty  
(i) Ba Zheng (ii) Qin  
(iii) Han (iv) Tong
- 6 Identify the dish that is a Japanese noodles soup dish  
(i) Ramen (ii) Sushi  
(iii) Tempura (iv) Udon
- 7 Which of the following is a spicy salad made from shredded unripe raw papaya?  
(i) Som Tam (ii) Khanomchin  
(iii) Khaoniao (iv) Tom Yum
- 8 \_\_\_\_\_ is an example of curried meat  
(i) Semur (ii) Gudeg  
(iii) Gulai (iv) Soto
- 9 Indicate the substance which is a complex, high molecular weight organic compound that consists of amino acids joined by peptide bonds.  
(i) Fats (ii) Proteins  
(iii) Lipids (iv) Enzymes
- 10 Match the correct meaning for 'Sous-vide'  
(i) Head chef (ii) Area wide  
(iii) Under vacuum (iv) Blast Freezer

Cont...

**SECTION - B (25 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

11 a State the various uses of forcemeats.

OR

b How will you define the following?

(a) Pate (1 ½ marks)

(b) Ballotine (1 ½ marks)

(c) Mousse (2 marks)

12 a Describe about 'Parfaits'.

OR

b Classify Garnishes.

13 a Bring out the dining etiquettes practiced in China.

OR

b Sketch the salient features of Japanese cuisine.

14 a Narrate the equipments used in Thai cuisine.

OR

b Explain any 1 popular dish of Indonesian cuisine.

15 a Outline the history of molecular gastronomy.

OR

b Show how a few popular chefs have contributed to the growth of molecular gastronomy.

**SECTION - C (40 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

16 a Explain the method to prepare Cures and Marinades.

OR

b Compare and contrast Galantine and Ballotine.

17 a Discover the parts of sandwich with a neat diagram.

OR

b Classify appetizers.

18 a Examine the cooking methods followed in Chinese cuisine.

OR

b Select any 1 popular dish from Japanese cuisine and give its recipe.

19 a Elucidate the uniqueness of Thai cuisine.

OR

b Analyze the salient features of Indonesian cuisine.

20 a Enumerate the different tools used in Molecular Gastronomy.

OR

b Outline the recipe of any 1 popular dish prepared through molecular gastronomy