PSG COLLEGE OF ARTS & SCIENCE

(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022

(Third Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

		WESTERN CUISINE
		Time: Three Hours Maximum: 50 Marks SECTION-A (5 Marks)
		Answer ALL questions
		ALL questions carry EQUAL marks $(5 \times 1 = 5)$
1		What is the French term of Brown beef stock? (i) Estouffade (ii) Consomme (iii) Fumet de Poisson (iv) Aspic
2		Haute Cuisine means (i) Plain cookery (ii) High cookery (iii) Middle class cookery (iv) None of the above
3		The term tortilla means in Spanish Cuisine. (i) Corn meal (ii) Cocktail (iii) Appetizer (iv) Omelet
4		A clear meat or poultry jelly is called (i) Foiegras (ii) caviar (iii)Aspic (iv) Gherkin
5		The term tortilla means in Mexican Cuisine. (i) Corn meal (ii) cocktail (iii) appetizer (iv) omelet
		SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks (5 x 3 = 15)
6	a	OR
7	a	OR
	b	
8	a	OR
	b	
9	a	OR
	b	Brief about Scottish cuisine.
10	a	Summarise the herbs used in Greek cuisine.

OR

b

Write down the Special ingredients used in Mexican cuisine.

Cont...

SECTION -C (30 Marks)

Answer ALL questions ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$

11 a Highlight the points to be considered while preparing the stock?

OR

- b Explain in detail about the classification of Soups.
- 12 a Highlight in detail about the Characteristics of French Cuisine.

OR

- b Write in detail about the popular dishes of German cuisine.
- 13 a Classify any six pasta preparations in Italian cuisine.

OR

- b Write down the recipe and method for Gazpacho.
- 14 a Brief explain about British Cuisine.

OR

- b Discuss the special equipment's used in Irish cuisine?
- 15 a Select the salient features of Greek cuisine.

OR

b Compile a six course menu of Mexican cuisine

Z-Z-Z

END