

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022
(First Semester)

Branch – HOSPITALITY MANAGEMENT

THEORY OF COOKERY - I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. _____ is the French term for Breakfast cook.
a) Chef petit de Jeuner b) Chef de Tourant
c) Chef de Communar d) None of the above
2. In the following, _____ is an example of Fruit category vegetables.
a) Brinjal b) Cucumber
c) Tomato d) All the above
3. The term _____ means vegetables are cut into very fine strips.
a) Brunoise b) Julienne
c) Mace doine d) Mirepoix
4. _____ means equal quantity of flour and butter cooked together.
a) Stock b) Sauce
c) Roux d) Glace
5. _____ is a mixture of cold foods served with dressing
a) Force meat b) Sauce
c) Salad d) Paysanne

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Write down the aims and objectives of cooking food.
OR
b List down different sections of kitchen in star hotel
- 7 a List down any six continental herbs used for cooking.
OR
b Write down the importance of spices in cooking.
- 8 a Draw a neat diagram for cuts of Chicken and label it.
OR
b Brief about the classification of shellfish.
- 9 a What are the points to be considered while preparing a stock?
OR
b Name any six international soup with origin.
- 10 a Explain about different types of salad.
OR
b Define Forcemeat and its uses.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Draw an Organizational Hierarchy of Large Kitchen with French terms.
OR
b Explain in detail about different types of knives.
- 12 a Write in detail about thickening agents.
OR
b Describe in detail about the classifications of vegetables.
- 13 a Explain in detail about the Standard Cuts of Vegetables.
OR
b Write in detail about different cuts of fish.
- 14 a Write down the recipe of Basic Mother Sauces.
OR
b Enumerate in detail about the classification of soups.
- 15 a Define Dressing and Explain different types of dressing.
OR
b Explain in detail about different types of Sandwich.

Z-Z-Z

END