

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022  
(Second Semester)

Branch – HOSPITALITY MANAGEMENT

THEORY OF COOKERY – II

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

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

1. Panch Poran is a Mixture of \_\_\_\_\_  
(i) Five Lentils (ii) Five herbs  
(iii) Five Spices (iv) Five Vegetables
2. Gulab means \_\_\_\_\_  
(i)Kesar (ii)Kewra (iii)Rose (iv)Lotus
3. The sweet dish not made with Besan flour.  
(i)Jellabi (ii)Laddu (iii)Mysore pak (iv)Puran poli
4. Dhansak is a popular dish of \_\_\_\_\_ cuisine.  
(i)Shindi (ii)Parsi (iii)Jewish (iv)Bhora
5. Which of the following is a main ingredient in the Shandong cuisine?  
(i)Seafood (ii)Potatoes (iii)Mushroom (iv)Mandioca

SECTION - B (15 Marks)

Answer ALL Questions

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

- 6 a What do you mean by Makkani gravy?  
OR  
b Explain Tahari?
- 7 a White a short note on Bhunao.  
OR  
b Describe some classical dishes prepared under dum cooking.
- 8 a What is Nun chai in Kashmiri Cuisine?  
OR  
b What is Chachchari?
- 9 a Give an account on Chowki dinner.  
OR  
b What is Kokum? Give its uses.
- 10 a State the types of Sushi.  
OR  
b Explain about cleaver.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a Highlight Role of Spices – Explain.

OR

b Classify the types of Indian Breads.

12. a Give an importance of Marination in Tandoor.

OR

b Differentiate on Kebabs and Shasliks.

13. a Illustrate about Awadhi cuisine.

OR

b Give recipe for Kaman Dhokla.

14. a Discuss the specialty cuisines of Tamil Nadu.

OR

b Narrate the influences on Goan cuisine.

15. a Enumerate the regional cooking styles of China.

OR

b Point out the Cooking techniques followed Thai cuisine – Explain.

Z-Z-Z END