

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2019
(Third Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

INDIAN AND GOBAL CUISINE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

1. Define the term culinary.
2. What is meant by condiments?
3. Mention any two regional cuisines of china.
4. Write two popular dishes of Japanese cuisine.
5. Mention any two regional cuisines of France.
6. Define hors d' oeuvre.
7. Write any four ingredients used in Italian Cuisine.
8. What is fumets?
9. Mention any two types of pasta.
10. Define Gastronomy.

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a. Brief the basic gravies in Indian cuisine.
OR
b. Write a short note on Chettinadu food.
- 12 a. Brief the salient features of thai food.
OR
b. Write a short note on Indonesian cuisine.
- 13 a. Write a short note on Scandinavian food.
OR
b. Write a note on Haute' and nowelle cuisine.
- 14 a. Write the basic elements involved in Spanish cuisine.
OR
b. Write a short note on Lebanon cooking.
- 15 a. Give an introduction to Latin American cuisine.
OR
b. Brief about Cajun and creole cuisine

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

16. Elaborate the fundamentals of Indian cookery.
17. Give an introduction to Chinese cuisine.
18. Give an elaborate note on the regional cuisines of France.
19. Elaborate Protugal cuisine.
20. Give an explanatory note on molecular gastronomy.