

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2019
(First Semester)**

Branch- CATERING SCIENCE & HOTEL MANAGEMENT

CULINARY AND PATISSERIE - I

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Define classical kitchen brigade.
- 2 What is meant by care and maintenance?
- 3 What are the types of mushroom?
- 4 What is cheese preparation?
- 5 Define the identify of moistening agents.
- 6 Mention the dried legumes.
- 7 Indicate the bouquet garni.
- 8 What is marinades?
- 9 When the flavored butter soup?
- 10 Define dessert sauces.

SECTION - B (25 Marks!)

Answer **ALL** Questions

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

- 11 a What are the duties and responsibilities of kitchen staff?
OR
b How to use equipment in professional kitchen?
- 12 a Describe the culinary using for mushrooms.
OR
b Explain milk and milk products.
- 13 a What is the function of salt in bakery products?
OR
b Develop the functions of leavening agents.
- 14 a What are the basic cuts of vegetable and special cuts?
OR
b Describe the texture and consistencies ingredients combination.
- 15 a Explain the derivation of mother sauces.
OR
b Write any five international soups name and write any one soup recipe.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Draw the layout of large bakery kitchen in a five star hotel.
- 17 Which classification of vegetables and fruits varieties used in culinary?
- 18 Write the functions of yeast in bakery products and function of milk in bakery?
- 19 Discuss the methods of cooking aims, objectives, of cooking with example.
- 20 What is stock? What are the type of stock? Explain with examples.