

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
Bvoc DEGREE EXAMINATION DECEMBER 2019
(Fourth Semester)

Branch - **HOSPITALITY MANAGEMENT**

PRINCIPLES OF ORIENTAL CUISINE

Time : Three Hours

Maximum ; 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 What are the basic vegetables used in Chinese soup?
- 2 Define chow mein.
- 3 What are the four styles of Chinese Cooking?
- 4 Define Pork Fillet.
- 5 Define Sashimi.
- 6 What is mean by Tonkatsu?
- 7 Define Thai Cooking.
- 8 Write any four popular Thai dishes.
- 9 Define Ease Asian Cuisine.
- 10 Write any two Indonesia dishes.

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SECTION - B (25 Marks!)

Answer **ALL** Questions

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

- 11 a What is the philosophy of yin and yang to Chinese cooling?
OR
b Write a short note on Chinese Cabbage.
- 12 a Write any three types of mushrooms commonly used in Chinese Cooking.
OR
b Write any five dessert from china.
- 13 a How is Japanese rice different from Chinese rice?
OR
b Describe at least three seaweeds used in Japanese cuisine.
- 14 a What are the regional cuisines of Thailand?
OR
b What are the differences among ginger, Thai ginger?
- 15 a What is Kobe Beef? What is unique about it?
OR
b Write any five cooking techniques followed in Asian Cuisine.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain about the tools and equipment used in Chinese Cooking.
- 17 What are the common ingredients used in Chinese Cuisine? Give few examples.
- 18 What are the styles of cooking in Japanese Cuisine? Explain.
- 19 Write any five specialty dishes in Thai cuisine and explain.