

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2019
(First Semester)

Branch - **HOSPITALITY MANAGEMENT**

THEORY OF COOKERY - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 1 = 10)

- 1 Who is father of French cooking?
(i) Escoffier (ii) Dom-Perignon
(iii) David Foskett (iv) Thangam E.Phillip
- 2 _____ is the equipment used to keep liquid foods in hot condition.
(i) Bain marie (ii) Brattpan
(iii) Blender (iv) Liquidizer
- 3 Which one of following is used as a binding agent?
(i) Coffee bean (ii) Soya .
(iii) Egg f (iv) Meat
- 4 Baking powder is an example for _____ raising agent.
(i) Physical (ii) Chemical
(iii) Mechanical (iv) Biological
- 5 _____ is a fuel used in a Tandoor oven.
(i) Lignite (ii) Charcoal
(iii) Firewood (iv) Oil
- 6 Peking is preparation of _____ .
(i) Ham (ii) Pork
(iii) Duck (iv) Beef
- 7 _____ is the foundation ingredient for soup.
(i) Sauce (ii) Stock
(iii) Flavouring (iv) Fruit juice
- 8 Mayonnaise is a _____ .
(i) Cold sauce (ii) Red sauce
(iii) White sauce (iv) Hot sauce
- 9 Sandwiches are prepared in _____ .
(i) Cold kitchen (ii) Hot kitchen
(iii) Pantry (iv) Hotplate
- 10 Forcemeat is used as the main ingredient for making _____ .
(i) Champagne (ii) Stock
(iii) Soup (iv) Sausages

SECTION - B (25 Marks!)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5x5 = 25)

11 a Draw the layout of kitchen.

12 a Highlight the importance of raising agents.

OR

b How to select a good egg? State the uses.

13 a What is texture? Explain.

OR

b Discuss About the cuts of vegetables.

14 a What is Glaze? Explain.

OR

b How to prepare a stock? Explain.

15 a Identify the points to remember with making salads.

OR

b Summarize the forms of gelatin.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5x8 = 40)

16 a Classify professional kitchen equipments and write their uses.

OR

b Discuss the various sections of the kitchen.

17 a Outline the classification of fruits and vegetables.

OR

b Elucidate the dairy products used in kitchen.

18 a Explain the various methods of cooking.

OR

b Elaborate cuts of lamb with neat diagram.

19 a Describe the basic mother sauces.

OR

b Give a brief note on soup.

20 a Define gelatin. Explain the manufacturing process of gelatin.

OR

b Elucidate the types of salad.

Z-Z-Z

END