

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

BVoc DEGREE EXAMINATION DECEMBER 2019

(First Semester)

Branch - **HOSPITALITY MANAGEMENT**

CULINARY ARTS & FOOD SERVICE

Time: Three Hours

s.

Maximum: 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

1. What is commercial Kitchen?
2. Define the term “walk- in” coolers.
3. Give two examples of commodities.
4. Define the term cereal.
5. Write two uses of Napkin.
6. Abbreviate KOT.
7. Give two examples of glass ware.
8. Give two shapes/types of table used in banquet.
9. Differentiate restaurant & coffee shop.
10. What does ABC stands for?

SECTION - B (25 Marks!)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5x5 = 25)

- 11 a. Write the function of “wash-up area” in a commercial kitchen.
OR
b. What type of food is dispensed from a still room?
- 12 a. Define the following terms: i) Appetizer ii) Entrement iii) Fromage
iv) Releve v) Carousel.
OR
b. Draw the American organization structure of a Restaurant.
- 13 a. Describe any five types of hollow wares.
OR
b. Write the purchasing points of chicken.
- 14 a. Elaborate the cooking methods using water.
OR
b. What is kitchen store? Why it is important to follow strict hygiene practices?
- 15 a. What is “Partie system”? Why it is followed in kitchen?
OR
b. Draw the layout of island shape kitchen. Write its advantages & disadvantages.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Describe the different sections of a professional kitchen.
- 17 Highlight the importance of knowledge, skill & attitude of kitchen staff.
- 18 Draw the organization chart of F&B department of a five star hotel. Write the job description for a steward/waiter.
- 19 Describe the following: i) side station ii) cyclic menu iii) static & seasonal menu iv) sequence in American breakfast v) service linen.