

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

**Bvoc DEGREE EXAMINATION MAY 2019  
(Second Semester)**

**Branch - CATERING SCIENCE & HOTEL MANAGEMENT**

**CULINARY & PATISSERIE - II**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

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

- 1 Mention any four purchasing specification of fish.
- 2 What are the cooking methods used in vegetable cookery?
- 3 Define Bacon.
- 4 Name the pigment in green vegetables.
- 5 List the uses of egg.
- 6 Give any four examples of equipments used in pasta.
- 7 Write the types of yeast.
- 8 What is the role of gluten in bakery?
- 9 Write the term of Artisan breads.
- 10 Define Rich yeast dough.

**SECTION - B (25 Marks!)**

Answer **ALL** Questions

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

- 11 a Give the classification of fish.  
OR  
b List out some popular same dishes.
- 12 a Differentiate between ham and bacon.  
OR  
b Draw the cuts of beaf & write its uses.
- 13 a Give short notes on a) Pancake b) Waffles.  
OR  
b Give the various types of noodles.
- 14 a Give the recipe of bread dough.  
OR  
b Narrate the faults ad poor volume in bread making.
- 15 a Examine the controlling fermentation autolyse.  
OR  
b Give any two international bread recipes.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Discuss about the classification of poultry used in continental cookery.
- 17 Classification of vegetables & their uses in continental cookery.
- 18 Describe the details breakfast cookery.
- 19 Explain the procedure for using a baker's balance scale.
- 20 Analyze the details of lean yeast dough.