

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2018
(Third Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

INDIAN & GLOBAL CUISINE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer **ALL** questions

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

- 1 List out any five of Tamil Nadu, Kerala Common basic ingredients.
- 2 Mention the role of any two thickening agents in Indian Cookery.
- 3 Write any two Japanese styles of Cooking.
- 4 Define Korean Cuisine.
- 5 Mention on frozen desserts.
- 6 Mention four important sauce of Italy,
- 7 What kind of food do they eat in Portugal?
- 8 What is a typical Spanish breakfast?
- 9 What is the American food culture?
- 10 What kind of people enjoy molecular Gastronomy?

SECTION - B 125 Marks!

Answer **ALL** Questions

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

- 11 a Differentiate between Tamil Nadu and Andhra Cuisine.
OR
b Explain the Speciality about Chettinadu food.
- 12 a What are the salient features of Korean cuisine.
OR
b Compile a four course Japanese menu.
- 13 a List out the regional cuisine of France.
OR
b Write short note on Norwegian cuisine.
- 14 a Explain Broa de Avintes.
OR
b Write a note on key ingredients of Turkish cuisine.
- 15 a Narrate the traditional Mexican food history.
OR
b What are the basic principles of molecular gastronomy?

SECTION - C (30 Marks!)

Answer any **THREE** Questions

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

- 16 Describe the characteristics of Punjabi and Rajasthani cuisine.
- 17 Narrate the characteristics of the different regions of Chinese cuisine.
- 18 Describe the traditional meal service method of Italy.
- 19 Portuguese influences on world cuisine. Discuss.
- 20 Explain the characteristic and ingredients used in Mexican cuisine and give the recipe for nachos and methods of preparation.