

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

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

**CULINARY & PATISSERIE - II / FOOD PRODUCTION & 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 Define Game.
- 2 What is poultry?
- 3 Define Ham.
- 4 Name any 2 continental vegetables.
- 5 Define Mise-en-place.
- 6 Name any two breakfast cereals.
- 7 Define knock back.
- 8 What is green four?
- 9 Define rough dough.
- 10 Define fermentation.

**SECTION - B (25 Marks)**

Answer ALL Questions

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

- 11 a How will you classify shell fishes?  
OR  
b Broadly classify fish.
- 12 a Name any 5 popular vegetable dishes in European cuisine and give recipe of any one dish.  
OR  
b How do you check the quality of beef?
- 13 a Give an introduction to breakfast cookery.  
OR  
b Bring out the recipes for any 2 noodle dishes.
- 14 a Mention the reason of bread faults.  
OR  
b Analyze the various types of yeast product.
- 15 a Write down the introduction to lean yeast dough.  
OR  
b Differentiate sweet dough formula from rich dough formula.

**SECTION - C 130 Marks)**

Answer any THREE Questions

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

- 16 What are the points to be considered while preparing fish?
- 17 Draw the cuts of pork and explain its uses.
- 18 Write down the various varieties of pasta.
- 19 Highlight the role of ingredients in bread making.
- 20 Mention the make-up techniques in bread making.