

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2018
(First Semester)

Branch ~ CATERING SCIENCE & HOTEL MANAGEMENT

CULINARY ARTS & PATISSERIE -1 /
FOOD PRODUCTION & PATISSERIE - I

Time : Three Hours

Maximum : 75 Marks

SECTION-A (2C Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 =

- 1 Write any two large equipments used in the Kitchen.
- 2 What are the types of Knives?
- 3 What are the exotic fruits?
- 4 What are the types of Cheese?
- 5 Write any two dry fruits.
- 6 What is Molding?
- 7 Define: Bouquet Garni.
- 8 Define: Mire-poix.
- 9 What is Soup?
- 10 What is meant by Garnish?

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a What are the different sections in the Kitchen?

OR

- b Write about the modern staffing in various category hotels.

- 12 a What are the dairy products and explain?

OR

- b- What are the types of Mushrooms? Explain in detail.

- 13 .a Classify non Perishable goods and give some examples.

OR

- b What are the herbs and spices used in the Kitchen?

- 14 a Write down the methods of cooking in detail.

OR

- b Write short notes on (a) mise-en -place
(b) special cuts

- 15a What are the types of Stock?

OR

- b Which are the derivative of mother sauces?

SECTION - C (33 Marks)

Answer any THREE Questions

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

- 16, Write full notes on duties and responsibilities of kitchen staff.

- 17 What are the classification of Vegetables? Explain.

- 18 • Draw the structure of Yeast and explain.

- 19 . Aims and objectives of Cooking - Discuss.

- 20 What are the classification of Soups? Explain.