

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2018
(First Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

CULINARY & PATISSERIE -1

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer ALL questions

ALL questions carry EQUAL marks (10x2 = 20)

- 1 Define the term 'Culinary'.
- 2 Name any two major equipments used in bakery with its uses.
- 3 Define the term "Champignon".
- 4 What do you mean by Skim Milk?
- 5 Mention any four spices used in Indian Cookery.
- 6 What are leavening agents?
- 7 What is 'Broiling'?
- 8 List down the ingredients used in Bouquet garni.
- 9 What is the purpose of Stock in Cooking?
- 10 What is "Aspic"?

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a Write short notes on the different types of knives with its uses.
OR
b List down the main duties and responsibilities of a 'Sous chef.'
- 12 a Explain the pros and cons for using frozen vegetables.
OR
b Name any five types of egg preparations with a brief description.
- 13 a What 'herbs' are used in Indian Cookery?
OR
b What is the role of 'yeast' in Bakery?
- 14 a Describe the aims and objectives of Cooking.
OR
b Explain the basic cuts of vegetables.
- 15 a Name any five mother sauces and write down the derivatives of any one of the sauces.
OR
b List down the rules for making a 'stock'.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Explain the organizational chart of a kitchen in a 5-star hotel and briefly write down the duties and responsibilities of staff.
- 17 Classify cheese and explain them with suitable examples.
- 18 'Herbs and Spices' form an integral part of Indian Cookery - Discuss.
- 19 Elaborate on the different methods of cooking.