

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc EXAMINATION MAY 2024
(First Semester)

Branch - HOSPITALITY MANAGEMENT

THEORY OF COOKERY – I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1) The person responsible for announcing the orders in the kitchen is _____
 - (i) Commi
 - (ii) Aboyeur
 - (iii) Apprentice
 - (iv) Communar
- 2) Fond de cuisine refers to
 - (i) Stock
 - (ii) Soup
 - (iii) Sauce
 - (iv) Griller
- 3) Parsley is example of
 - (i) Flower
 - (ii) Fungi
 - (iii) Herbs
 - (iv) Lettuce
- 4) Espagnole sauce is
 - (i) White Sauce
 - (ii) Brown Sauce
 - (iii) Cold Sauce
 - (iv) Emulsified Sauce
- 5) A small portion of potato salads is a type of _____ salad
 - (i) Accompaniment
 - (ii) Appetizer
 - (iii) Intermezzo
 - (iv) Main

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a) What are the attributes of good chef?
OR
b) Write a note on any five small equipment's used in kitchen.
- 7 a) How are vegetables classified?
OR
b) List any five raising agents with its uses.
- 8 a) What is the effect of heat on nutrients in food?
OR
b) Explain Dry & Wet method of cooking.
- 9 a) Describe steps in involved in preparing stock.
OR
b) Write a note on classical garnishes served with soups.
- 10 a) What are the points to be remembered while making salad?
OR
b) Brief on forms of gelatin.

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

11 a) Define Cooking. Explain the aims and objectives of cooking.

OR

b) State the duties and responsibilities of Executive Chef.

12 a) Explain the production of method of Cheese.

OR

b) What are thickening agents? Explain its types.

13 a) Highlight the different methods of cooking with two examples for each.

OR

b) Describe the Primal cuts of Pork.

14 a) Write the derivatives of Bechamel and Hollandaise sauce.

OR

b) Classify Soups with examples

15 a) Enlist the parts of salad. Explain in brief the role of each part.

OR

b) What is Sandwich? Enumerate the different types of Sandwich.

Z-Z-Z

END