

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(Third Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

ADVANCED CULINARY ARTS - I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1) Which flour is used for making Pumpernickel?
 - (i) Whole mill flour
 - (ii) Bajra flour
 - (iii) Rye flour
 - (iv) Soft flour
- 2) What is 'Bavarois'
 - (i) Dessert made with orange zest
 - (ii) flowery designed pudding mould
 - (iii) a hot dessert
 - (iv) Cold dessert made with crème anglaise, whipped cream, gelatin
- 3) Name the pastry traditionally used in Greek and Turkish pie
 - (i) Mille feuille
 - (ii) Phyllo
 - (iii) Strudel
 - (iv) Palmiers
- 4) What is the name of 'red beans' from Japan
 - (i) Mirin
 - (ii) Fava Beans
 - (iii) Adzuki beans
 - (iv) Pinto beans
- 5) Name the cuisine which makes 'Pretzel'
 - (i) German
 - (ii) Spanish
 - (iii) French
 - (iv) Chinese

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a) Discuss the importance of sauces in French cuisine .
OR
b) Describe the different types of Italian Pasta .
- 7 a) Explain Paella in Spanish cuisine .
OR
b) Illustrate the recipe for Shepherd's Pie.
- 8 a) Discuss the importance of 'mezze' in Levantine cuisine .
OR
b) Explain about Shawarma.

Cont...

- 9 a) Describe the main ingredients and characteristics of Sichuan cuisine.
OR
b) Explain about Ramen in Japanese cuisine.
- 10 a) Explain the 4 main types of Thai curry.
OR
b) Discuss the use of glutinous rice in Indonesian cuisine.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a) Discuss the following terms in relation to French cuisine, Cuisine classique and Nouvelle cuisine.
OR
b) Discuss the key ingredients used in Italian cuisine and their importance.
- 12 a) Discuss the different regional variations of German cuisine.
OR
b) Evaluate the role of British Cheese in British cuisine.
- 13 a) Identify the main ingredients in Falafel. How it is typically served?
OR
b) Discuss the different types of chili peppers used in Mexican cuisine.
- 14 a) Enumerate the history and significance of Peking duck.
OR
b) Elucidate the different types of Sushi and how they are made.
- 15 a) Identify the specialist equipment's used in Chinese cuisine.
OR
b) Compare and contrast the regional cuisines of Northern and Southern Thailand.

Z-Z-Z

END