

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023  
(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 temperature for Poaching fish is between  
(i) 50°C to 95°C (ii) 60°C to 75°C  
(iii) 50°C to 85°C (iv) 95°C to 100°C
- 2) Demi-glaze is a derivative of  
(i) Bechamel sauce (ii) Tomato sauce  
(iii) Espagnole sauce (iv) Veloute sauce
- 3) Green colour in green vegetable is due to the presence of a pigment called  
(i) Chlorophyll (ii) Lycopene  
(iii) Carotenoid (iv) Betalains
- 4) \_\_\_\_\_ is a combined method of wet cooking and dry cooking.  
(i) Sauting (ii) Stewing  
(iii) Grilling (iv) Braising
- 5) A conical strainer is also called  
(i) Rice Stainer (ii) Soup stainer  
(iii) Chinois (iv) none of the above

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a) List the objectives of cooking.  
OR  
b) Draw the layout of kitchen in 3star hotel.
- 7 a) Brief on different types of pastas.  
OR  
b) What are thickening agents? Explain its uses.
- 8 a) Classify different cuts of vegetables.  
OR  
b) Explain the procedure in selecting of fish

Cont...

- 9 a) Distinguish between Stock and Soup.  
OR  
b) Describe the methods involved in preparation of stock.

- 10 a) Elaborate on different part of salad.  
OR  
b) What is Gelatin? How it is used in culinary?

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a) Give the hierarchy of Kitchen Brigade.  
OR  
b) Describe on the origin of modern cookery.
- 12 a) Explain the different types of raising agents used in kitchen.  
OR  
b) How do you select Eggs for cooking and mention its uses?
- 13 a) Highlight and brief on any six classical cuts of vegetables.  
OR  
b) What is Poultry? Write note on different cuts of chicken.
- 14 a) Classify basic mother sauces and explain each.  
OR  
b) Define and classify soups with examples.
- 15 a) What is forcemeat and explain its parts.  
OR  
b) Define Salad. What are the different parts of salad?

Z-Z-Z

END