

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(Fourth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

INTERNATIONAL CUISINE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Barding means pieces of _____ fat placed over the lean Meat.
(i) Beef (ii) Chicken
(iii) Pork (iv) None of the above
- 2 The term beurre fondue means _____
(i) Brown butter (ii) Melted butter
(iii) Cold cut (iv) White butter
- 3 _____ means equal quantity of flour and butter put in Sauces.
(i) Beurre fondue (ii) Beurre noisette
(iii) Beurre manie (iv) None of the above
- 4 The term aging means to improve _____ of meat
(i) Tenderness (ii) Quantity
(iii) Colour (iv) None of the above
- 5 The term a la means _____
(i) In the style (ii) In the aroma
(iii) In the place (iv) None of the above
- 6 _____ means food covered with a Sauce and sprinkled with Cheese
(i) Au gratin (ii) Barbecue
(iii) Royal (iv) None of the above
- 7 The term crepe means _____
(i) Carrots (ii) Pancake
(iii) Mushroom (iv) None of the above
- 8 _____ "means a soluble proteins got from cows hoof
(i) Gluten (ii) Gelatin
(iii) Starch (iv) None of the above
- 9 _____ means small pieces of fried or toasted bread topped with
colourful appetiser
(i) Canape (ii) Croutons
(iii) Brioche (iv) Doughnut
- 10 _____ means red Spanish pepper pod
(i) Panada (ii) Cayenne
(iii) Pimentos (iv) Minestrone

Cont...

SECTION - B (25 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11 a Classify the different types of forcemeat.
OR
b Describe any 5 Cold Cuts.
- 12 a Prepare about Aspic and Glee.
OR
b List down any 5 salads of western cuisine.
- 13 a Prepare compile the Five Course Menu of Chinese Cuisine.
OR
b Prepare compile a Five Course menu of Japanese Cuisine.
- 14 a Write down any 5 equipment's used in Thai cuisine.
OR
b Outline the characteristics of Indonesian cuisine.
- 15 a Explain the objectives of Molecular Gastronomy.
OR
b Discuss about Popular chefs involved in molecular gastronomy.

SECTION -C (40 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks (5 x 8 = 40)

- 16 a Analyze detail about Chicken Galantine.
OR
b Enumerate in detail about the classification of sausages.
- 17 a Differentiate in detail about different types and parts of salads.
OR
b Explain in detail about different types of sandwiches.
- 18 a Briefly explain about the five regions of Chinese Cuisine.
OR
b Classify any 8 important Spices used in Japanese Cuisine.
- 19 a Describe in detail about Thai Cuisine.
OR
b Identify the spices and Herbs used in Indonesian cuisine?
- 20 a Survey about the techniques and tools involved in Molecular Gastronomy.
OR
b Select any Eight popular dishes in Molecular Gastronomy.

Z-Z-Z

END