

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2019
(Fourth Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

ADVANCED CULINARY AND PATISSERIE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What do you understand by the term charcuterie?
- 2 What is meant by pick-up counter?
- 3 Write any four knives used in larder kitchen.
- 4 Define a sausage and its components.
- 5 What are hors'd oeuvres?
- 6 What are erudite's and how are they served?
- 7 Define Salad.
- 8 Write any four garnishing names.
- 9 What is Pullman loaf?
- 10 Write any two type of icing?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Briefly describe the sausage and sup section of larder kitchen.
OR
b How is a clam knife different from an oyster knife?
- 12 a What natural casings and man-made casing are used for forcemeat static in sausage?
OR
b Define myosin and explain its uses.
- 13 a What is a Pullman loaf? Why is it the most popular sandwich bread?
OR
b What are the difference between the Bookmaker and Denver sandwich.
- 14 a Write any five quick breads.
OR
b Write a short note on baking fillings. Give three examples.
- 15 a Write a short note on cake mixing methods.
OR
b Write any five cake decorating techniques.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain the ten principles involved in cake preparations. Give few examples.
- 17 What is called in special type of pastries? Explain any five.
- 18 Explain about the classification of salads, give few examples.
- 19 Describe the varieties of preparing sausages and write any five popular sausage.