

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

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

CULINARY AND PATISSERIE - II

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10x2 = 20)

- 1 Define shellfish.
- 2 Mention any two popular game dishes.
- 3 Narrate the cuts of lamb.
- 4 Name any four continental vegetables.
- 5 Name any four varieties of rice.
- 6 List out the four varieties of Noodles.
- 7 State the meaning of "Sweet Bread".
- 8 Define Yeast,
- 9 Define Artisan Bread.
- 10 Give any two International breads.

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a State the points to be considered in selection of poultry for cooking.
OR
b Draw and explain the various cuts of fish.
- 12 a How do you yield testing for meat?
OR
b How do you prepare continental potatoes?
- 13 a Narrate the history of Pasta.
OR
b Explain about the pan cake& waffles.
- 14 a Write the straight dough method in yeast product.
OR
b Mention the details of bread making process.
- 15 a How do you control fermentation autolyse?
OR
b Give a rdled in dough formulas.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Describe the classification of fish and food value.
- 17 Draw and explain the cuts of lamb, beef and pork.
- 18 Classify the pasta and equipment used in pasta preparation.
- 19 Enumerate the role of ingredients used in bread making.
- 20 Sum up the understanding of yeast dough preparation.