

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

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

WESTERN CUISINE

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

\_\_\_\_\_ sauce is made from oil and vinegar.

- (i) Wine sauce
- (ii) Steak sauce
- (iii) Vinaigrette sauce
- (iv) Tomato Sauce

Find the most popular method of valuing the black schools model.

- (i) Soup
- (ii) Stock
- (iii) Sauces
- (iv) Recipes

Choose an example of cold soup.

- (i) Tomato soup
- (ii) Sarki soup
- (iii) Sweet Corn soup
- (iv) Vegetable soup

Indicate soups which are made of dry legumes or fresh starchy vegetable,

- (i) Veloutte soup
- (ii) Clear soup
- (iii) Puree soup
- (iv) Broth

The cuisine made up of many different local as is typical for some what larger countries.

- (i) Stock
- (ii) german
- (iii) salient
- (iv) cuisine classique

\_\_\_\_\_ many dishes that were once regional have proliferated with variations throughout the country.

- (i) German
- (ii) French
- (iii) Italian
- (iv) Nourelle

Mulligatawny soup is

- (i) Irish cuisine
- (ii) Scottish cuisine
- (iii) Welsh cuisine
- (iv) Indian cuisine

State the current and old cuisine of \_\_\_\_\_ incorporates ( traditions.

- (i) Spanish
- (ii) Indian
- (iii) German
- (iv) Italian

Falafel and avocado salad is

- (i) Levantine
- (ii) Turkey
- (iii) Lebanon
- (iv) Greek

10 Choose the olive trees in the Mediterranean and further with

- (i) Levantation
- (ii) Turkey
- (iii) Lebanon
- (iv) Greek

Cont...

**SECTION - B (25 Marks)**

Answer ALL questions

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

11 a Describe the basic elements of stocks and classification of stocks.

OR

b Bring out the types of sauces and explain any two examples.

12 a Explain the French cuisine special.

OR

b What are the traditional german foods? Explain.

13 a How to make the Italian cuisines unique? Explain.

OR

b What the kind of food did the Spaniards eat? Explain.

14 a What are the preparations of most popular food in the UK? Explain.

OR

b Compare the popular dishes of welsh cuisine.

15a Discuss the tradition Mexican food have cheese.

OR

b What are the popular dishes of traditional Turkish food? Explain.

**SECTION -C (40 Marks)**

Answer ALL questions

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

16 a What are the categories of soups? Explain.

OR

b Explain the preparation of white stock.

17 a Point out the French five course menu with examples.

OR

b Discover the note of Haute cuisine.

18a Analyze the types of Pasta and 10 popular pasta dishes.

OR

b Highlight the used in classification of soups and stocks.

19 a What are the Scottish food and drink for night and background participation?  
Explain.

OR

b Classify the popular food in Welsh. Explain.

20 a The western cuisine is specific ingredients and equipments. Explain.

OR

b Infer would you describe Lebanese food.