

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION DECEMBER 2019
(Second Semester)

Branch - HOSPITALITY MANAGEMENT

THEORY OF COOKERY - II

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

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

_____ is an unleavened deep-fried bread with lentils filling.

- 0) Kachori (ii) Kulcha
(iii) Khakhra (iv) Naan

_____ is also called as knada masala.

- (i) Kadhai gravy (ii) Yellow gravy
(iii) Brown gravy (iv) Masala gravy

_____ is the process of soaking foods in a seasoned, often acidic, liquid before cooking.

- (i) Tempering (ii) Bhapa
(iii) Marination (iv) Sekna

Which of the following dish is not made by using dum cooking method?

- (i) Raan (ii) Rizala
(iii) Nehari (iv) Golegappa

_____ is the staple food of the Rajasthani people.

- (i) Rice (ii) Maize
(iii) Rye (iv) Wheat

Which of the following is an example for Goan dish?

- (i) Luchi (ii) Bhaja
(iii) Saar (iv) Doi mach

Thikra is a tawa made from mud and it is used in _____

- (i) Gujarat (ii) Maharashtra
(iii) Punjab (iv) Bihar

_____ is a special dish from Parsi cuisine.

- (i) Bharta (ii) Gushtaba
(iii) Malai na khaja (iv) Rishta

Makisu is a special equipment used in _____ cuisine.

- (i) Thai (ii) Chinese
(iii) Indonesian (iv) Japanese

10 Cantonese style of cooking is followed in the _____ of China.

- (i) Northern (ii) Southern
(iii) Western (iv) Eastern

SECTION-B (25 Marks)

Answer ALL questions

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

11 a How to prepare Makhni gravy? Explain.

12 a Explain the following terms: (i) Talna (ii) Baghar (iii) Dhungar.

OR

b Outline the components of a marinade.

13 a Bring out the specialty of Awadhi foods.

OR

b Summarise the unique features of Punjabi cuisine.

14 a State the importance of Chettinad cuisine.

OR

b Explain any five commodities used in Maharastrian cuisine.

15 a Describe about significant qualities of Thai cuisine.

OR

b How does Chinese cuisine differ from others? Explain.

SECTION -C (40 Marks)

Answer ALL questions

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

16 a Highlight the heritage potentials of Indian cuisine.

OR

b Enumerate the types and characteristics of Indian breads.

17 a Examine the origin and features of dum cooking.

OR

b Summarise the step by step procedures of fabricating a Tandoor.

18 a Point out the influence of Mughlai cuisine in India.

OR

b Discuss the historical importance of Bengali cuisine.

19 a Categorize the different ingredients used in cuisine of Andhra Pradesh.

OR

b Elucidate in detail about special dishes of Parsi cuisine.

20 a Justify the following statement - “Oriental cuisine is one of the famous and oldest cuisine of the world”.

OR

b Analyse the various cooking styles followed in Japanese cuisine.

Z-Z-Z

END