

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)

**BSc DEGREE EXAMINATION MAY 2019**  
(Fourth Semester)

Branch - **CATERING SCIENCE AND 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 Define Larder Work.
- 2 Write any two cold sauces.
- 3 Write any two non meat ingredients.
- 4 Which are known as accelerators?
- 5 Define sensory enhancers.
- 6 Write any two popular sausages across the world.
- 7 Define Appetizers.
- 8 Write any two salad dressings.
- 9 What is meant by pastries?
- 10 Define Icing.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a What are the sections in the Larder?  
OR  
b Write down the hierarchy of Larder Kitchen.
- 12 a What are the elements of sausages?  
OR  
b Which are the components of sausages?
- 13 a Give any five Hot hors d oeuvre with examples.  
OR  
b Write any five cold Hors d oeuvre with examples.
- 14 a What are quick breads? Explain.  
OR  
b Which are the mixing and production methods of breads?
- 15 a How the cake formula balance used in the bakery?  
OR  
b What are cake faults? Explain.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Draw the layout of Larder Kitchen.
- 17 Explain about the Ballotines and Dodines in detail with examples.
- 18 What is Canapes? Write any ten Canapes with example and explain.
- 19 Discuss in detail about Assembling, Baking, filling in bread making.
- 20 Write detailed note on Fondant, American frosting and Glace Icing.