

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2019
(First Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

CULINARY ARTS & PATISSERIE -1

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer **ALL** questions

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

- 1 Who is Aboyeur?
- 2 What is Larder?
- 3 What is Whey?
- 4 Name any two root vegetables.
- 5 Draw the structure of Yeast.
- 6 What do you mean by emulsifiers?
- 7 Define Bouquet garni.
- 8 What is Mirepoix?
- 9 Name any two derivatives of Mayonnaise sauce.
- 10 What is Roux?

SECTION - B (25 Marks!)

Answer **ALL** Questions

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

- 11 a List out the various types of knives with its uses.
OR
b What are the uses of Sous chef?
- 12 a Examine the culinary uses of mushroom.
OR
b How will you classify cheese? Give example.
- 13 a Write about the functions of salt.
OR
b List out the various types of Sugar.
- 14 a Why do we cook food?
OR
b Analyze the various incorrect textures of food.
- 15 a Note down the general rules followed in making of stocks.
OR
b What are the uses of Sauce?

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Draw the organization chart of kitchen in large hotel.
- 17 Highlight the use of egg in cookery.
- 18 How will you classify leavening agents?
- 19 Explain the various methods of cooking.
- 20 Broadly classify soup.