

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

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

INDIAN AND GLOBAL CUISINE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Write any two features of chettinad cuisine?
- 2 Name any four special equipment's used in Indian cookery.
- 3 Give any two features of Thai cuisine.
- 4 What are the equipment's used in Japanese cuisine?
- 5 What is haute cuisine?
- 6 Name any four sauces used in French cuisine.
- 7 Give some popular dishes of Greek cuisine.
- 8 What are the basic elements of Portugal cuisine?
- 9 What is Creole cuisine?
- 10 Name any four popular chillies used in Mexican cuisine.

SECTION - B (25 Marks!)

Answer **ALL** Questions

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

- 11 a State the historical and cultural influence of Kerala cuisine.
OR_v
b Write short notes on important ingredients used in Indian cuisine.
- 12 a Write the salient features of Thai cuisine.
OR
b Give some of the popular dishes of Indonesian cuisine.
- 13 a Write short notes on Nouvelle cuisine.
OR
b Write any two popular dishes with recipe and preparation in Norwegian cuisine.
- 14 a State the salient features of Lebanese cuisine.
OR
b Write about some of the important equipment's used in Portuguese cuisine.
- 15 a What are the popular dishes of Latin American cuisine? Write any two.
OR
b State the history of molecular gastronomy.

SECTION - C (30 Marks!)

Answer any **THREE** Questions

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

- 16 Elucidate the role of spices, condiments and other ingredients in Indian cuisine.
- 17 Enumerate the region, culture, eating habits and popular dishes of Chinese cuisine.
- 18 Draw and explain the various types of pastas used in Indian cuisine.
- 19 Write a detailed note on Spanish cuisine.
- 20 Explain the style of cooking, techniques, tools and ingredients in Molecular gastronomy.