

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

**BSc DEGREE EXAMINATION MAY 2018  
(Fourth Semester)**

**Branch - CATERING SCIENCE & HOTEL MANAGEMENT**

**ADVANCED CULINARY & PATISSERIE**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer ALL questions

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

- 1 List out any two types of force meat.
- 2 What are the uses of aspic jelly?
- 3 State the meaning of pastrami.
- 4 Name any four popular Sausages.
- 5 Write the types of Horsd'oeuvre.
- 6 Define canapes.
- 7 What is gluten?
- 8 Mention the formulas of quick bread.
- 9 List any two process of cookies.
- 10 Obtain fondant.

**SECTION - B (25 Marks!)**

Answer ALL Questions

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

- 11 a Explain the important function of garde manger.  
OR  
b Narrate the various types and uses of panada.
- 12 a How will you curing Bacon?  
OR  
b Give a short note on (a) Ballotine (b) Galantines.
- 13 a Write the storage measures while preparing sandwich.  
OR  
b Differentiate between French and English dressing.
- 14 a Narrate the preparation of pie and its types.  
OR  
b Mention on the frozen desserts.
- 15 a Explicate the types of cookies.  
OR  
b Narrate the cake faults & causes.

**SECTION - C (30 Marks)**

Answer any THREE Questions

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

- 16 A detail study on mousse and mousselines.
- 17 Illustrate the types of sausages with examples.
- 18 Analyze the composition of salad.
- 19 Examine the puff pastry and its preparation.
- 20 Describe the icing and its types.