

19. Explain the popular street foods of American cuisine.
 20. Describe the speciality foods in Scandinavian cookery.
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S.No. 8588

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(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022.

**Part III — Hotel Management and Catering
Science – Major**

INTERNATIONAL COOKERY

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. What is Horsd'oeuvre?
2. What is hot sauce? How it is done?
3. Mention the main equipment used for commissary?
4. What is aspic jelly? Give two examples.
5. What is Udon noodles and soba noodles?
6. What is Dong'an chicken?
7. What are dishes are from Japanese cuisine?

8. What are the two pungent herbs used in Mexican meat and chicken preparation?
9. What is ravioli in Italian cuisine?
10. What is called Arak?

PART B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Write the types of soups preparations.
Or
(b) Discuss about main course of French cuisine with recipes.
12. (a) Write the classification of continental herbs and its uses.
Or
(b) Discuss the preparation method of making Italian pastas.
13. (a) Write the popular rice preparations of Japanese.
Or
(b) Give the important ingredients used in Thai preparations.

14. (a) Bring out the flavouring spices aromatic ingredients used in American cuisine.

Or

- (b) Give the special ingredients used in Caribbean cuisine.
15. (a) Discuss about the influences of turkey, Greece cooking in Arabian cuisine.

Or

- (b) Write a note on stews of Hungary and Russian cookery.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Describe the French seven course menu with recipes.
17. Enumerate the on types of sandwiches with examples.
18. Elaborate the special food preparations of Sri Lankan cookery.