

S.No. 5563

16 SCCHM 3

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 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 stock? How it is done?
3. Mention the main equipment used for butchery?
4. What is garnishes? Give two examples
5. What is Udon noodles and soba noodles?
6. What is Beggar's chicken?
7. What is Tom yam Soup?

8. What are the two pungent herbs used in Mexican meat and chicken preparation?
9. What is Zatar in Arabic cuisine?
10. Mention the names of Popular snacks in Scandinavia?

PART B — (5 × 5 = 25)

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

11. (a) Write the types of cold meat preparations.
Or
(b) Discuss about the hot and cold sauces of continental cookery.
12. (a) Discuss the types of steaks and method of preparation.
Or
(b) Explain the cuts off fish with neat diagram.
13. (a) Write the influences of ingredients in Srilankan foods.
Or
(b) Write the significance of thai food preparations.

14. (a) List out the spices used in Mexican cuisine.
Or
(b) Write a note on American popular street foods.
15. (a) Write a note on aromatic herbs in Arabian cookery.

Or

- (b) Explain about popular foods in Scandinavian cookery.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Write a ten course French menu with recipes.
17. Elaborate on the methods of preserving nutrients in vegetables.
18. Describe the popular dishes of Singaporean preparations.
19. Elaborate on the spices used in Mexican cuisine with suitable recipes.
20. Give the highlights of East European cookery in specification on Czechoslovakia cuisine.