

S.No. 3639

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(For candidates admitted from 2016–2021 Batch)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

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

INTERNATIONAL COOKERY .

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. Define the term Sauce.
2. What do you mean by main course?
3. What is commissary?
4. Define the term preservation.
5. Name any five popular dishes from Japanese cuisine.
6. What do you mean by pasta?
7. Name the national dish of China.
8. What is Russia's most popular food?
9. What is Kuboos?
10. What is stew?

SECTION B — (5 × 5 = 25)

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

11. (a) Write short notes on Cold sauce.
Or
(b) Write the difference between Bain-marie and Bisque.
12. (a) Explain the importance of continental cookery.
Or
(b) Differentiate between pizza and burger with examples.
13. (a) Write any one dessert recipe from Thai cuisine.
Or
(b) How Sri lankan food is similar to Indian food? Describe.
14. (a) Write and brief the various spices and herbs that are used in American cuisine.
Or
(b) List out the popular American Street foods and explain any two recipes.
15. (a) Write down in brief the specialties of Arabian cuisine.
Or
(b) Distinguish between Russia and Scandinavian cookery.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Elaborate the classification of soup with its various types.
17. Give a detailed note on Italian pasta and its types of preparations.
18. Explain about Japanese cuisine with its characteristics and the various ingredients used in food preparation.
19. Narrate in detail the characteristics and the spices used in Mexican cuisine.
20. Enumerate the different types of Arabian breads and explain its recipes.
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