

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2018
(First Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTLS OF CULINARY ARTS

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1 Name the chef incharge of a larder kitchen
(i) Trancheur (ii) Garde manger
(iii) Potager (iv) Boulangee
- 2 Which of the following knife is used for turning of vegetables.
(i) Paring knife (ii) Tourne knife
(iii) parassiene (iv) Ap knife
- 3 Identify the variety of mushroom.
(i) Jonathean (ii) Granny Smith
(iii) Beefeater (iv) Portobello
- 4 Which of the following is not a function of egg.
(i) Raising (ii) Emulsifying
(iii) Preserving (iv) Coating
- 5 _____ is a Goats milk cheese from Greece.
(i) Roquefort (ii) Emmenthal
(iii) Feta (iv) Brie
- 6 Identify the fat which is not taken from animal.
(i) Lard (ii) Snet
(iii) Margraine (iv) Fat back
- 7 Consunation of Roasting and stewing is known as _____ .
(i) Broiling (ii) Baking
(iii) Blanching (iv) Braizing
- 8 Mushroom & Shallots are predominant' ingredients in _____ .
(i) Sachet d'epices (ii) BougultGarni
(iii) Duselles (iv) Persillade
- 9 Which Indian state is called as home of tandoor?
(i) Delhi (ii) Punjab
(iii) Gujarat (iv) Rajasthan
- 10 Which of the following Indian bread is not deep fried?
(i) Luchi (ii) Pooris
(iii) Bhatara (iv) Baati

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11- a Sketch a chefs knives with its parts and list the different types of knives used in kitchen?

12 a Narrate the step by step procedure involved in making 'Paneer' (Cottage Cheese)?

OR

b Show the importance of Cheese in culinary.

13 a Explain the functions of eggs in culinary.

OR

b "Herbs and Culinary" - Summarise.

14 a Compare stewing and Steaming with its advantages.

OR

b Name any 10 cuts of vegetables with description.

15 a Prepare a recipe with ingredients and quantity for any one Indian grains.

OR

b How do you season a Tandoor pot.

SECTION -C (40 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 8 = 40)

16 a "Culinary is an art and science" - Discuss.

OR

b Sketch the classical kitchen brigade with the role of each chef.

17 a Classify cheese based on its texture and give suitable examples!

OR

b Highlight the different types of mushrooms with its culinary applications.

18 a Differentiate fat and oil? Write the uses of fat & oil in culinary.

OR

b Highlight the types of sugar/sweetness used in culinary.

19 a Classify the method of cooking with examples.

OR

b 'Combination of Ingredients - an extra flavor to culinary' - Elucidate.

20 a Enumerate the equipments used in Indian Cuisine?

OR

b Analyze the culinary application of basic Indian gravies.

Z-Z-Z

END