PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2023

(Second Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS - II

Tin	ne: T	Three Hours	Maximum: 50 Mark
		SECTION-A (5 Marks) Answer ALL questions ALL questions carry EQUAL marks	$(5 \times 1 = 5)$
1	. (dentify the main ingredient used in yakhni gravy i) Tomato (ii) Curd iii) Mint (iv) Saffron	
2	(State the staple diet of Punjabi peoples (i) Rice (ii) Wheat (iii) Noodles (iv) Meat	
3	· (Find the region comes under Tamil Nadu cuisine i) The Kodavas (ii) Malabar iii) Chettinad (iv) Konkan region	
4	(Name the famous dish of Bengal i) Jogan Rosh (ii) Briyani iii) Milk sweets (iv) Caramel Custard	
5	. (Choose the famous meet in Goa. i) Mutton (ii) Chicken iii) Chicken (iv) Lamb Pork	
		SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks	$(5 \times 3 = 15)$
6	a. b.	Summarize about the culinary techniques in Indian cuisine OR Develop a note basic Indian masalas.	
7	a. b.	Mention the common ingredients of Jammu and Kashmir of OR Narrate about the Malabari cuisine.	cuisine.
8	a.	List some popular dishes of Andhra Pradesh. OR	
9	b.	Summarize the features of Telangana cuisine. State some common ingredients used in Bihar cuisine.	
	b.	OR Categorize the staple diet of West Bengal.	
10	a. b.	Classify the special equipments used in western cuisine of OR Explain the staple diet of Goan cuisine.	India.

SECTION -C (30 Marks)

Answer ALL questions ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$

- 11 a. Discuss about the basic Indian Tandoori breads OR
 - b. Explain the different types of gravies.
- 12 a. Elucidate about Mughlai cuisine and its features. OR
 - b. Describe the characteristics of Tamil Nadu cuisine.
- 13 a. Enumerate the specialty of Hyderabadi Cuisine.
 - OR
 b. Differentiate the special equipments used in southern cuisine.
- 14 a. Interpret the popular dishes of Jharkhand cuisine.
 - b. Illustrate about "Sweet bowl of India".
- 15 a. Assess the salient features and popular dishes of Gujarat cuisine.

OK

Z-Z-Z

b. Distinguish Rajasthan and Gujarat cuisine.

END