### PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

#### **BSc DEGREE EXAMINATION MAY 2025**

(Second Semester)

#### Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

#### FUNDAMENTALS OF CULINARY ARTS - II

Time: Three Hours Maximum: 75 Marks

#### SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 1 = 10)$ 

Module	Question	Question	K	CO
No.	No.		Level	
1	1	What is a key ingredient in the preparation of the basic Indian gravy known as "Masala Gravy"?  a) Coconut milk b) Garam masala c) Tomato puree d) Mustard seeds	K1	CO1
	2	Which bread is traditionally cooked in a Tandoor in Indian cuisine?  a) Naan  b) Paratha  c) Roti  d) Puri	K2	CO4
2	3	Which special equipment is commonly used in the preparation of Mughlai cuisine?  a) Tandoor b) Tawa c) Handi d) Kadai	K1	CO2
	4	What is a staple ingredient in many Punjabi dishes, contributing to their distinct flavor?  a) Mustard oil b) Ghee (clarified butter) c) Fenugreek seeds d) Yogurt	K2	CO2
3	5	In which Southern Indian state is Malabar cuisine prominent, known for its use of coconut and unique spice blends?  a) Telangana b) Andhra Pradesh c) Kerala d) Karnataka	K1	CO3
	6	Which special equipment is often used in the preparation of Coorgi cuisine, known for its pork-based dishes and distinctive flavors?  a) Tandoor b) Bamboo steamer c) Mortar and pestle d) Coffee roaster	K2	CO3
4	7	Which special cuisine is associated with the city of Kolkata (Calcutta), known for its love for sweets and street food?  a) Bengali Cuisine b) Oriya Cuisine c) Bihari Cuisine d) Kolkata Cuisine	K1	CO4
	8	In which state of Eastern India is Litti Chokha, a traditional dish made with wheat flour and gram flour, a popular delicacy?  a) Bihar  b) West Bengal c) Odisha d) Jharkhand	K2	CO4
5	9	In which Western Indian state is the Parsi cuisine prominent, known for dishes like Dhansak and Patra Ni Machi?  a) Gujarat b) Goa c) Rajasthan d) Maharashtra	K1	CO4
	10	What is a popular spice blend used in Rajasthani cuisine, known for its aromatic and flavorful profile in dishes like Dal Baati Churma?  a) Garam Masala b) Panch Phoron c) Rasam Powder d) Rajasthani Masala	K2	CO5

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#### SECTION - B (35 Marks)

## Answer ALL questions ALL questions carry EQUAL Marks

 $(5\times7=35)$ 

Module No.	Question No.	Question	K Level	со
1	11.a.	Explore the culinary techniques employed in Indian cuisine.	K3	ļ
	(OR)			CO1
	11.b.	Examine the art of Tandoori cooking in Indian cuisine. Discuss the history and cultural significance of Tandoori cooking.		
2	12.a.	Discuss the influence of geography on the use of ingredients such as saffron and dried fruits.	K5	
	(OR)			CO2
	12.b.	Briefly explain the culinary techniques and popular dishes of Mughlai cuisine in Delhi.		
	13.a.	Explain the techniques involved in crafting the signature Hyderabadi Biryani and how the blend of spices creates a unique culinary experience.		
3	(OR)		K3	CO3
	13.b.	Provide details on the preparation of a traditional Coorgi dish, and explain how the use of these unique ingredients contributes to the distinctiveness of the cuisine.		
4	14.a.	Explore the culinary traditions of Odisha. Discuss the influence of ingredients like mustard seeds and panch phoron on Odia cuisine.	K4	CO4
		(OR)		
	14.b.	Discuss the influence of street food culture on Kolkata's culinary scene.		
5	15.a.	Discuss the influence of Persian and Gujarati elements on Parsi dishes.	K5	
	(OR)			CO5
	15.b.	Briefly explain the culinary techniques and popular dishes of Goan cuisine.		<u> </u>

# SECTION -C (30 Marks) Answer ANY THREE questions ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$ 

Module No.	Question No.	Question	K Level	СО
1	16	Examine the significance of tandoori cooking in Indian cuisine.	K5	CO1
2	17	Briefly explain the culinary traditions of Awadhi, Dhum Phukut, and Mughlai cuisines in Northern India.	K4	CO2
3	18	Describe detailed insights into popular dishes from Hyderabadi, Coorg, Chettinad, and Malabar traditions, emphasizing the cultural and historical influences that shape these culinary practices.	K5	CO3
4	19	Explore the key characteristics, common ingredients, and traditional cooking techniques associated with this cuisine.	K4	CO4
5	20	Explain the detailed insights into popular dishes from Parsi traditions, emphasizing the cultural and historical influences that shape this unique culinary practice.	K4	CO5