

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

**BSc DEGREE EXAMINATION MAY 2025  
(Fourth Semester)**

**Branch – CATERING SCIENCE AND HOTEL MANAGEMENT**

**ADVANCED CULINARY ARTS -II**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	The sections of larder kitchen are ____ a) Butchery b) Cold Sauces c) ) Salads d) All the Above	K1	CO1
	2	Demi-glaze with aspic or gelatin used for making cold dishes is called..... a) clouts b) compote c) chousfroid d) caulis	K2	CO1
2	3	Aspic jelly dishes should be presented on a..... a) Plate b) bowl c) cup d) silver platter	K1	CO2
	4	Galantine is shaped in a ..... shape. a) Round b) square c) cylinder d) rectangular	K2	CO2
3	5	A spiced mixture of vinegar oil, spices or wine is called ____ a) Mousse b) navarin c) macerate d) marinade	K1	CO3
	6	_____ is defined as a liquified or stock that is fortified with gelatine a) Truffle                      b) Pate                      c) Aspic                      d) Filling	K2	CO3
4	7	_____ is the non-meat ingredients used in sausage processing a) Animal intestines                      b) Flavoring agents c) Bone    d) Feathers	K1	CO4
	8	The whole smoked and brined leg of pork is called ____ a) Gammon b) Harissa c) Hearth d) Kathi roll	K2	CO4
5	9	Name the process of forming various textures of small gels with macromolecules. a) Macrogeing    b) Gelification c) Gelation    d)Geliculing	K1	CO5
	10	The name of the cooking appliance using a chilled metal range to flash freeze liquids. a) Freezer magic    b) Chill top range c) Anti-griddle    d) Cold-griddle	K2	CO5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Draw the layout of larder dept.	K4	CO1
	(OR)			
	11.b.	Analyze the duties and responsibilities of larder chef.		
2	12.a.	Identify the different types of forcemeat.	K3	CO2
	(OR)			
	12.b.	Plan to prepare the galantine recipes.		
3	13.a.	Outline the guidelines for selection of hors'd oeuvres.	K2	CO3
	(OR)			
	13.b.	Summarize a uses of marinades.		
4	14.a.	Apply the different type of casings.	K3	CO4
	(OR)			
	14.b.	Choose the major categories of sausage.		
5	15.a.	List out the ingredients involved in the molecular gastronomy.	K4	CO5
	(OR)			
	15.b.	Analyze the molecular gastronomy.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Evaluate the larder equipments used in cold kitchens.	K5	CO1
2	17	Discover the mousse and its preparation.	K4	CO2
3	18	Assume a preparation and presentation of tartlets, choux puff, Barquettes and carolines.	K4	CO3
4	19	Determine a ham and bacon in sausages.	K5	CO4
5	20	List out the popular chef involved in molecular gastronomy and popular dishes.	K4	CO5

Z-Z-Z

END