

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

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

**Branch – CATERING SCIENCE AND HOTEL MANAGEMENT**

**ADVANCED CULINARY ARTS-I**

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 Term _____ means a Thick White Sauce. (a) Foiegras (b) Roux (c) Caviar (d) Panada	K1	CO1
	2	The Term Farinaux means _____ (a) Meat (b) Rice or Pasta (c) Seafood (d) Cheese	K2	CO1
2	3	_____ means Food covered with sauce and sprinkle with cheese. (a) Napper (b) Matignon (c) Mortifier (d) Au gratin	K1	CO2
	4	The term _____ ' means Egg Savory Custard. (a) Royal (b) Sabayon (c) Celestine (d) None of the above	K2	CO2
3	5	In the following, which is the famous dish of UAE? (a) Hummus (b) Falafel (c) Tabbouleh (d) All the above	K1	CO3
	6	_____ is usually spicy sauce commonly served with Mexican food. (a) Glaze (b) Salsa (c) Court Bouillon (d) None of the above	K2	CO3
4	7	The term Sichuan is a cooking region of _____. (a) Thailand (b) China (c) Japan (d) Indonesia	K1	CO4
	8	What is the National soup of Thailand? (a) Gazpacho (b) Paprika (c) Tom Yam (d) Hot and sour	K2	CO4
5	9	_____ sheet is used for making Sushi. (a) Wonton (b) Danish (c) Nori (d) Butter	K1	CO5
	10	The Term Ayam Means _____. (a) Prawns (b) Bamboo (c) Chicken (d) Pork	K2	CO5

**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.	Write down the changes involved in Nouvelle Cuisine.	K3	CO1
	(OR)			
	11.b.	List down any Seven popular dishes of Italian Cuisine.		

Cont...

2	12.a.	Brief about the salient features of British Cuisine.	K3	CO2
	(OR)			
	12.b.	List out the spices and herbs used in Spanish Cuisine.		
3	13.a.	Explain about the cooking methods of Arabic Cuisine.	K4	CO3
	(OR)			
	13.b.	Describe about the Traditional cooking equipment's of Mexican cuisine.		
4	14.a.	Brief about the five cooking styles of Chinese cuisine.	K4	CO4
	(OR)			
	14.b.	Write down the characteristics of Japanese Cuisine.		
5	15.a.	Discuss in detail about Thai Sauces.	K5	CO5
	(OR)			
	15.b.	What are the difference between Indonesian cuisine and Thai Cuisine.		

**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	Explain in detail about different types of Pastas used in Italian Cuisine.	K4	CO1
2	17	Describe in detail about Spanish cuisine.	K4	CO2
3	18	Briefly explain about the special Characteristics and the popular Dishes of Mexican Cuisine.	K5	CO3
4	19	Write in detail about the special ingredients and equipment's used in Chinese cuisine.	K5	CO4
5	20	Enumerate in detail about the history and the cooking culture of Thai Cuisine.	K6	CO5

Z-Z-Z

END