

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

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

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

FUNDAMENTALS OF 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	Cold kitchen also called as ____ a. garde manger b. pâtisserie c. boulangerie d. cafeteria	K1	CO1
	2	The word chef is literally translated to ____ a. buyer b. chief c. aid d. cool down	K2	CO1
2	3	____ belongs to the family of citrus fruits and is rich in vitamins. a. grape b. apple c. orange d. cherry	K1	CO2
	4	The oldest cheese in Italy a. ricotta b. feta c. brie d. parmesan	K2	CO2
3	5	Meat cut from the belly of pork a. hock b. bacon c. sirloin end d. blade end	K1	CO3
	6	The amount of usable meat available after processing. a. yield b. weight c. taste d. waste	K2	CO3
4	7	Water at a temperature between ____ a. 280°C b. 100-120°C c. 130-180°C d. 65-100°C	K1	CO4
	8	Parts of the knife are used for scoring patterns and working with carving. a. tang b. bolsters c. tip d. rivets	K2	CO4
5	9	Stock from India. a. fumet b. yakhni c. shorba d. dashi	K1	CO5
	10	Made from chicken stock and blond roux a. mayonnaise b. hollandaise c. veloute d. espagnole	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.	Assume co-operation of production with.	K4	CO1
		(OR)		
	11.b.	Discover a kitchen organization.		
2	12.a.	Construct fat and oils.	K3	CO2
		(OR)		
	12.b.	Choose sweetening agents for culinary purposes.		
3	13.a.	Sketch the cuts of fish.	K3	CO3
		(OR)		
	13.b.	Present classification of games and their dishes.		
4	14.a.	Linking basic cuts of vegetables.	K4	CO4
		(OR)		
	14.b.	Organize marinades and bouquet garni.		
5	15.a.	Commenting recipe for a dessert sauce.	K5	CO5
		(OR)		
	15.b.	Post any ten international soups with a country.		

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	Simplify equipment used in professional kitchens.	K4	CO1
2	17	Analyze milk and milk products.	K4	CO2
3	18	Moderating meat cookery.	K5	CO3
4	19	Asses the method of cooking in the hotel industry.	K5	CO4
5	20	Podcasting stock preparation methods.	K6	CO5

Z-Z-Z

END