

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

**BSc DEGREE EXAMINATION DECEMBER 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 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Give one example of a dry masala. a) Garam masala b) Curry paste c) Ginger-garlic paste d) White gravy	K1	CO3
	2	Mention any one type of marinade. a) Dry marinade b) Fruit puree c) Butter mixture d) Sweet glaze	K2	CO3
2	3	Which region is famous for stuffed parathas? a) South India b) West India c) North India d) East India	K1	CO2
	4	Name any one Mughlai dessert. a) Rasgulla b) Shahi Tukda c) Mysore Pak d) Modak	K2	CO2
3	5	Name one popular breakfast dish from Karnataka. a) Dosa b) Poha c) Thepla d) Litti Chokha	K1	CO2
	6	Define "Malabari cuisine." a) Cuisine from the Punjab region b) Coastal Kerala cuisine rich in coconut and seafood c) Cuisine from Rajasthan d) Street food from Delhi	K2	CO1
4	7	What is "Litti Chokha"? a) A sweet dish from Gujarat b) A rice and fish curry from Bengal c) A baked wheat ball served with mashed vegetables from Bihar d) A stuffed bread from Punjab	K1	CO3
	8	Define "Chingri Malai Curry." a) A spicy chicken curry from Hyderabad b) A prawn curry cooked in coconut milk from Bengal c) A vegetarian curry from Kerala d) A lamb stew from Kashmir	K2	CO3
5	9	What is the staple diet of Gujarat? a) Rice and fish b) Wheat and dairy-based vegetarian food c) Meat and rice d) Millets and pulses	K1	CO2
	10	What is "Vindaloo"? a) A Goan spicy curry made with vinegar and chili b) A sweet dish from Bengal c) A steamed rice cake from Kerala d) A fried bread from Punjab	K2	CO1

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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.	Discuss the role of basic gravies in Indian cuisine with examples.	K2	CO3
		(OR)		
	11.b.	Write a note on the process of seasoning a tandoor.		
2	12.a.	Explain the salient features of Awadhi cuisine with examples.	K2	CO3
		(OR)		
	12.b.	Write the recipes for any two popular dishes from Jammu and Kashmir.		
3	13.a.	Compare Coorg and Chettinad cuisines in terms of flavor and ingredients.	K1	CO3
		(OR)		
	13.b.	Write recipes for: a) Hyderabadi Biryani b) Avial		
4	14.a.	Describe the spice blends and cooking oils used in South Indian dishes.	K3	CO3
		(OR)		
	14.b.	Describe the food culture and staple diet of Bihar.		
5	15.a.	Discuss Odisha cuisine and its temple food traditions.	K1	CO2
		(OR)		
	15.b.	Write recipes for: a) Dhansak b) Dal Baati Churma		

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	Analyze how climate and culture influence Southern Indian food habits.	K3	CO2
2	17	Elaborate on the salient features of Calcutta cuisine.	K2	CO2
3	18	"Masalas are the soul of Indian cooking." Discuss with examples.	K1	CO1
4	19	Describe the food culture and staple diet of Andhra Pradesh.	K3	CO3
5	20	Explain the specialty cuisines of Awadhi, Mughlai, and Dum Pukht, highlighting their techniques and dishes.	K1	CO3

Z-Z-Z END