

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

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

Branch - CATERING SCIENCE & 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 | Which of the following is a salient feature of French cuisine? a) Use of soy sauce and rice b) Focus only on street food c) Heavy use of chilies and spices d) Emphasis on sauces and wine in cooking | K1 | CO1 |
| | 2 | Which of the following is a common ingredient in Italian cuisine? a) Soybean paste b) Olive oil and tomatoes c) Mustard oil and turmeric d) Fish sauce | K1 | CO2 |
| 2 | 3 | Which ingredient is most commonly associated with German cuisine? a) Soy sauce b) Sauerkraut and sausages c) Olive oil and garlic d) Curry leaves | K1 | CO1 |
| | 4 | Which of the following is a popular British dish? a) Tandoori chicken b) Fish and chips c) Croissants d) Risotto | K1 | CO2 |
| 3 | 5 | Which of the following is a common ingredient in Levantine cuisine? a) Soy sauce b) Olive oil and chickpeas c) Butter and cream d) Fish sauce | K1 | CO1 |
| | 6 | Hummus and Falafel are classic dishes of: a) Mexico b) Greece and Lebanon c) Spain d) Britain | K2 | CO2 |
| 4 | 7 | Name the Chinese regional cuisine which is famous for its spicy and hot dishes? a) Cantonese b) Sichuan c) Shandong d) Jiangsu | K1 | CO1 |
| | 8 | A common salient feature of Japanese cuisine is: a) Use of heavy butter and cream b) Minimalistic presentation with seasonal freshness c) Extensive use of chilies and oil d) Dependence on dried meats | K2 | CO2 |
| 5 | 9 | Which of the following is a staple food of Thai cuisine? a) Rice and noodles b) Wheat bread c) Potatoes and oats d) Lentils and beans | K1 | CO1 |
| | 10 | Satay (skewered grilled meat with peanut sauce) is a popular dish of: a) Japan b) Indonesia c) China d) Greece | K2 | CO2 |

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

ALL questions carry EQUAL Marks

| Module No. | Question No. | Question | K Level | CO |
|------------|--------------|---|---------|-----|
| 1 | 11.a. | Explain the salient features of French cuisine. | K4 | CO3 |
| | (OR) | | | |
| | 11.b. | Identify the common ingredients used in Italian cuisine with its culinary applications. | | |
| 2 | 12.a. | Summarize any 7 popular dishes of British cuisine. | K5 | CO3 |
| | (OR) | | | |
| | 12.b. | Summarize on Anglo-Indian cuisine. | | |
| 3 | 13.a. | Summarize any 7 popular dishes from Mexican cuisine. | K5 | CO3 |
| | (OR) | | | |
| | 13.b. | Appraise the features of Arabic cuisine. | | |
| 4 | 14.a. | Explain the staple foods of Chinese cuisine. | K6 | CO3 |
| | (OR) | | | |
| | 14.b. | Outline the salient features of Japanese cuisine. | | |
| 5 | 15.a. | Explain the staple foods of Thai cuisine. | K4 | CO3 |
| | (OR) | | | |
| | 15.b. | Explain any two Indonesian dishes with description. | | |

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 the unique components of French Cuisine, highlighting its influence on modern culinary practices. | K5 | CO4 |
| 2 | 17 | Appraise Spanish cuisine in detail. | K5 | CO4 |
| 3 | 18 | Summarize on Levantine cuisine. | K6 | CO4 |
| 4 | 19 | Explain the regional cuisines of China. | K4 | CO4 |
| 5 | 20 | Thai and Indonesian cuisine has unique ingredient combinations and cooking techniques. Explain. | K4 | CO4 |

Z-Z-Z

END