

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

$$(10 \times 1 = 10)$$

Cont...

SECTION - B (35 Marks)
 Answer ALL questions
 ALL questions carry EQUAL Marks $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the salient features of French cuisine. (OR)	K4	CO3
	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. (OR)	K5	CO3
	12.b.	Summarize on Anglo-Indian cuisine.		
3	13.a.	Summarize any 7 popular dishes team Mexican cuisine. (OR)	K5	CO3
	13.b.	Appraise the features of Arabic cuisine.		
4	14.a.	Explain the staple foods of Chinese cuisine. (OR)	K6	CO3
	14.b.	Outline the salient features of Japanese cuisine.		
5	15.a.	Explain the staple foods of Thai cuisine. (OR)	K4	CO3
	15.b.	Explain any two Indonesian dishes with description.		

SECTION - C (30 Marks)
 Answer ANY THREE questions
 ALL questions carry EQUAL Marks $(3 \times 10 = 30)$

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