

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2025
(Fourth Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED 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	Name the Peesin in the charge of larder department a) Chef garde manger b) butcher c) chef de froid d) fish manger	K1	CO1
	2	The functions of larder department are..... a) Cleaning of kitchen b) washing of cloth c) preparation of tandoor fish d) Cold storage of perishable food	K2	CO1
2	3	Mixture of minced or chopped meat and seasonings are called a) Galantine b) forcemeat c) examine d) fleuron	K1	CO2
	4	<i>Panada</i> is a type of a) Coloring Agent b) Binding Agent c) Raioing Agent d) Sweetening Agent	K2	CO2
3	5	Which of the following is a Classical Hors d'oeuvres a) Carriare b) Camembert c) Consomme d) Cheddar	K1	CO3
	6	Prosciutto, Jaman is an example of a) Ham b) Bacon c) Gamman d) Sausage	K2	CO3
4	7	Name the preservatives used in sausages a) Sulphur dioxide b) Carbon dioxide c) Ethylene d) Glutamate	K1	CO4
	8	Name the process in which the meat is dipped in a salt solution for preserving? a) Smoking b) dipping c) Brining d) fermenting	K2	CO4
5	9	Who created the idea of molecular gastronomy? a) Ferrari Adria and Paco Roncero b) Herve This and Nicholas Kurti c) Heston Blumenthal and Rene Zedzepe d) Grant Achatz and Philip Preston	K1	CO5
	10	Identify the correct characteristic of specification a) airy foam b) liquid filled spheres c) hollow spears d) Powder form of liquid	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.	Explain the role of equipments in larder section.	K4	CO1
	(OR)			
	11.b.	Explain how Aspic Jelly is prepared?		
2	12.a.	Analyse the function of meat in forcemeat.	K4	CO2
	(OR)			
	12.b.	Outline the Recipe of 'Pate'.		
3	13.a.	Explain the different types of brine and their uses.	K5	CO3
	(OR)			
	13.b.	Summarize marinades and their types.		
4	14.a.	Explain the advantages of using natural casing.	K5	CO4
	(OR)			
	14.b.	Summarize the functions of curing agent.		
5	15.a.	Outline the objectives of molecular gastronomy.	K6	CO5
	(OR)			
	15.b.	Develop a Recipe of your own using molecular gastronomy.		

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	Illustrate the types of sandwiches and explain them.	K4	CO1
2	17	Explain the different types of forcemeat.	K6	CO2
3	18	Evaluate the types and processing of bacon.	K5	CO3
4	19	Analyse the different type of casings used in sausage making.	K4	CO4
5	20	Appraise the contribution of molecular gastronomy to the world of culinary.	K5	CO5