

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

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

Branch - **HOSPITALITY AND TOURISM MANAGEMENT**

PRINCIPLES OF CULINARY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Question No.	Question	K Level	CO
1	Which tool is used for smoothing icing on cakes in the pastry section? a) Palette knife b) Cleaver c) Microplane d) Meat mallet	K1	CO1
2	Name the kitchen section responsible for pastries and desserts. a) Garde manger b) Pâtissier c) Rotisseur d) Poissonnier	K2	CO1
3	Which of the following is a raising agent? a) Cornstarch b) Yeast c) Gelatin d) Agar	K1	CO2
4	Which of the following term represent the vegetable cutting techniques 'Julienne'? a) Large dice b) Thin strips c) Small cubes d) Wedges	K2	CO2
5	Which method is used to measure dry ingredients accurately? a) Pouring directly into utensils b) Using volume cups and leveling off c) Pouring until it looks full d) Using a thermometer	K1	CO3
6	Which is an example of a dry heat method? a) Steaming b) Boiling c) Baking d) Poaching	K2	CO3
7	Which of the following is classified as feathered game? a) Rabbit b) Partridge c) Venison d) Wild boar	K1	CO4
8	Identify the primal cuts of beef a) Chuck, rib, loin, flank, and round b) Salmon and sole c) Wing and drumstick d) Prawn and oyster	K2	CO4
9	What is the correct ratio of classical mirepoix for stock? a) 2:1:1 (Onion: Carrot: Celery) b) 1:1:1 (Onion: Carrot: Celery) c) 3:2:1 (Onion: Carrot: Celery) d) 1:2:3 (Onion: Carrot: Celery)	K1	CO5
10	Which of the following is an example of a clear soup? a) Bisque b) Consommé c) Chowder d) Cream of tomato	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Classify the types of kitchen equipment with examples.	K2	CO1
	(OR)		
11.b.	Explain the different types of commercial kitchen layouts and their characteristics.		
12.a.	Explain the different types of dairy products and their culinary uses.	K2	CO2
	(OR)		
12.b.	Discuss the different types of eggs and its uses in culinary applications.		
13.a.	Ascertain the impact of different cooking methods on the nutrient retention of vegetables.	K3	CO3
	(OR)		
13.b.	Examine the ingredients combinations of a Bouquet Garni and a Sachet d'epices.		
14.a.	Examine any two popular Continental poultry dishes with their main features.	K3	CO4
	(OR)		
14.b.	Classify the primal cuts of lamb with its characteristics.		
15.a.	Classify stocks and give recipe for any one stock.	K3	CO5
	(OR)		
15.b.	Prepare a recipe of your choice using any one mother sauce.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Question No.	Question	K Level	CO
16	Explain the historical development of Indian cuisine.	K2	CO1
17	Demonstrate the functions of Dairy products in cookery and show how they are applied in different culinary preparations.	K3	CO2
18	Explain the importance of measuring and weighing in recipe standardization.	K2	CO3
19	Draw the primal cuts of beef and explain the characteristics and uses of the cuts.	K3	CO4
20	Classify soups with examples and list any five International soups with description.	K3	CO5