

**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

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

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks $(5 \times 7 = 35)$

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.	K2	CO2
12.a.	Explain the different types of dairy products and their culinary uses.		
	(OR)		
12.b.	Discuss the different types of eggs and its uses in culinary applications.	K3	CO3
13.a.	Ascertain the impact of different cooking methods on the nutrient retention of vegetables.		
	(OR)		
13.b.	Examine the ingredients combinations of a Bouquet Garni and a Sachet d'épices.	K3	CO4
14.a.	Examine any two popular Continental poultry dishes with their main features.		
	(OR)		
14.b.	Classify the primal cuts of lamb with its characteristics.	K3	CO5
15.a.	Classify stocks and give recipe for any one stock.		
	(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 $(3 \times 10 = 30)$

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