

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2026
(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	Cuisine Classique in France is best described as a) Simple, modern, light cooking style b) Street food culture c) Traditional, elaborate, rule-based cooking d) Only regional peasant cooking	K1	CO1
	2	The Italian region of Tuscany is famous for a) Creamy butter-based dishes b) Simple rustic cooking with olive oil, beans, and bread c) Use of saffron in rice dishes d) Smoked sausages and sauerkraut	K2	CO2
2	3	Paella is a famous dish from which Spanish region? a) Valencia b) Andalusia c) Catalonia d) Basque Country	K1	CO1
	4	Haggis is a traditional dish of a) Wales b) Scotland c) Ireland d) England	K2	CO2
3	5	Which of the following is considered a unique component of Arabic cuisine? a) Use of saffron and dates b) Corn and beans c) Soy and miso d) Cheese and wine	K1	CO1
	6	The staple crops introduced from the Aztecs and Mayans that shaped Mexican cuisine are a) Wheat and barley b) Corn, beans, and chili peppers c) Rice and soy d) Potatoes and cabbage	K2	CO2
4	7	Which of the following is a staple food in Chinese cuisine? a) Wheat and rice b) Corn and potatoes c) Oats and barley d) Lentils and beans	K1	CO1
	8	Sushi is a traditional dish of a) China b) Japan c) Korea d) Thailand	K2	CO2
5	9	A key salient feature of Thai cuisine is a) Heavy use of dairy products b) Balance of sweet, sour, salty, bitter, and spicy flavors c) Minimal use of herbs and spices d) Dependence on bread and meat	K1	CO1
	10	Which ingredient is commonly used in Indonesian cuisine? a) Miso paste b) Tamarind and coconut milk c) Olive oil and oregano d) Mustard and dill	K2	CO2

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.	Write short notes on popular dishes from French cuisine.	K3	CO3
		(OR)		
	11.b.	Differentiate between Haute Cuisine, Nouvelle Cuisine, and Cuisine Classique.		
2	12.a.	Summarize the salient features of German cuisine.	K3	CO3
		(OR)		
	12.b.	Describe the unique components of Spanish cuisine.		
3	13.a.	Describe the salient features of Levantine cuisine.	K3	CO3
		(OR)		
	13.b.	Write short notes on the unique components of Arabic cuisine.		
4	14.a.	Explain the regional cuisines of China.	K4	CO3
		(OR)		
	14.b.	Appraise 10 popular dishes of Chinese cuisine.		
5	15.a.	List 10 popular dishes of Indonesian cuisine with descriptions.	K4	CO3
		(OR)		
	15.b.	Explain the salient features of Thai cuisine.		

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 historical influences and salient features of Italian cuisine with examples.	K4	CO4
2	17	Summarize on “Anglo Indian cuisine, Welsh cuisine, Irish & Scottish cuisine”.	K2	CO4
3	18	Discuss the unique components, salient features, and popular dishes of Mexican cuisine.	K4	CO4
4	19	Explain the staple foods, salient features, and popular dishes of Japanese cuisine.	K4	CO4
5	20	“Proprietary sauces, fresh ingredients, special combinations are unique components of Asian cuisine” Discuss 6.	K4	CO4

Z-Z-Z END