

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2026
(Second Semester)

Branch – **CATERING SCIENCE & HOTEL MANAGEMENT**
INDIAN GASTRONOMY / FUNDAMENTALS OF 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	Ginger garlic paste contains ginger and garlic in the ratio of <i>Catering Science and Hotel Management</i> i) 1 : 1 (ii) 1 : 2 (iii) 2 : 3 (iv) 1 : 4	K2	CO1
	2	Tandoor cooking technique is originated from i) French cuisine (ii) Punjabi cuisine (iii) Continental cuisine (iv) None of the above	K2	CO1
2	3	Kacheri ki sabzi is a popular dish of i) Kerala (ii) Mumbai (iii) Hariyana (iv) Tamil nadu	K2	CO2
	4	Which of the following is a traditional Kashmiri multi course feast i) Puttu (ii) Sambar (iii) Moin (iv) Wazwan	K4	CO5
3	5	A sweet stuffed flat bread filled with dal and jaggery i) Chiroti (ii) mysore pak (iii) obbattu (iv) none of the above	K2	CO2
	6	Chettinad cuisine belongs to (i) kerala (ii) tamil nadu (iii) Karnataka (iv) all the above	K4	CO5
4	7	The signature spice mix panch phoron is a i) Bengali dish (ii) Kerala dish (iii) French dish (iv) Karnataka dish	K2	CO2
	8	Boti is a i) Boiler (ii) cutting utensil (iii) peeling equipment (iv) roti maker	K2	CO2
5	9	A world-famous crispy, spicy snack made from moth beans and besan (i) mini samosa (ii) Bikaneri bhujia (iii) garlic pappad (iv) ajwain tea	K2	CO1
	10	Motko steamer is used to prepare (i) Ladoo (ii) Samosa (iii) Momos (iv) Kachori	K3	CO3

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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 steps involved in tandoor cooking.	K2	CO1
		(OR)		
	11.b.	List out the culinary uses of pepper?	K2	CO1
2	12.a.	Write the preparation method of Bathua raita.	K3	CO3
		(OR)		
	12.b.	What are the salient features of kashmiri cuisine.	K4	CO5
3	13.a.	Write the ingredients, preparation method and key tips for the preparation of authentic chettinadu masala.	K3	CO4
		(OR)		
	13.b.	Discuss the regional culinary evolution of Karnataka cuisine.	K4	CO5
4	14.a.	Explain any five cooking equipment of Bengali cuisine.	K3	CO4
		(OR)		
	14.b.	Brief on the popular dishes of odisha.	K2	CO2
5	15.a.	Discuss the core characteristics and cooking style of Rajasthani dishes.	K2	CO2
		(OR)		
	15.b.	Brief on the preparation methods of Fish Recheado and Prawn Balchao of Goan cuisine.	K3	CO3

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	Discuss on the basic gravies of Indian cuisine.	K2	CO1
2	17	Discuss the role of food in shaping cultural identity of hariyana.	K4	CO5
3	18	Discuss on the special ingredients of Andhra cuisine.	K2	CO1
4	19	Explain the preparation methods of Dalma and Mahaprasad of odisha cuisine.	K3	CO3
5	20	Discuss the historical drivers of Mumbai street foods from 19 th century to present era.	K4	CO5

Z-Z-Z END