

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2026
(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 substance obtained from animal bones that is used in aspic preparation a) Gluten b) Gelatin c) Albumin d) lecithin	K1	CO1
	2	Which of these demonstrates a protective function of aspic a) preventing oxidation of cold meat b) softening sandwich bread c) thickening hot soups d) Balancing salad flavor	K2	CO1
2	3	Which of the following best defines 'force meat' a) Sweet mousse made with chocolate b) Seasoned mixture of ground meat, fat and spices c) Jelly made from Gelatin d) Bread based salad	K1	CO2
	4	Relate 'Parfait' to its correct culinary category a) Forcemeat terrine with aspic b) Roulade made with fish c) Cold layered mousse-based dessert d) quenelle variation	K2	CO2
3	5	Choose the correct example of a classical Horsd'oeuvre a) Patisserie b) Roast Chicken c) Canape d) Ice cream	K1	CO3
	6	Name the curing process in which meat is soaked in a salt solution a) Smoking b) Brining c) Roasting d) Marinating	K2	CO3
4	7	Select the processed meat that comes specifically from pork belly. a) Gammon b) Bacon c) Ham d) Sausage	K1	CO4
	8	Show which product is usually dry-cured and smoked. a) Fresh sausage b) Dry sausage c) Ham d) Bacon	K2	CO4
5	9	Label the tool used in molecular gastronomy for vacuum low-temperature cooking. a) Siphon b) Rotavapor c) Sous-vide machine d) Bunsen burner	K1	CO5

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	10	Show which ingredient is used in reverse spherification. a) Lecithin c) Agar-agar	b) Calcium lactate d) Soy protein	K2	CO5
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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 classification of salads and describe their parts with suitable examples.	K2	CO1
		(OR)		
	11.b.	Write a detailed note on the key equipment used in the larder section and their importance in daily operations.		
2	12.a.	Choose any one type of panada and explain its preparation method and role in forcemeat binding.	K3	CO2
		(OR)		
	12.b.	Develop a comparative study of pâté and terrine.		
3	13.a.	Categorize the different types of brines used in food preservation with examples.	K4	CO3
		(OR)		
	13.b.	Compare the preparation and presentation of barquettes and tartlets as hors d'oeuvre bases.		
4	14.a.	Explain how sausages contribute to menu variety in a star-category hotel.	K3	CO4
		(OR)		
	14.b.	List the functions of curing agents and describe their role in culinary.		
5	15.a.	Categorize the different tools and equipment used in molecular gastronomy based on their functions.	K4	CO5
		(OR)		
	15.b.	Classify the ingredients commonly used in molecular gastronomy according to their role		

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	Distinguish aspic and chaud-froid in terms of preparation, application, and presentation.	K4	CO1
2	17	Solve the common production problems in forcemeat preparations and suggest corrective measures.	K3	CO2
3	18	List the popular classical hors d'oeuvres and describe any three in detail.	K4	CO3
4	19	Identify the different types of sausage casings and explain their uses in modern charcuterie.	K3	CO4
5	20	Divide the popular molecular gastronomy dishes into categories based on preparation methods.	K4	CO5

Z-Z-Z END