

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2026
(First Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

ESSENTIALS OF CULINARY/FUNDAMENTALS OF CULINARY ARTS - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry **EQUAL** marks

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

Module No.	Question No.	Question	K Level	CO
1	1	What is the main reason for chefs wearing uniforms and protective clothing? a) To look stylish b) To follow tradition c) To ensure hygiene and safety d) To impress guests	K1	CO1
	2	Which section of the kitchen is mainly responsible for preparing soups and sauces? a) Garde Manger b) Pâtissier c) Saucier d) Poissonnier	K2	CO1
2	3	Which raising agent is used in baking cakes to make them soft and spongy? a) Salt b) Baking powder c) Mustard d) Sugar	K1	CO2
	4	Identify the commodity with long shelf life a) Milk b) Eggs c) Pulses d) Mushrooms	K2	CO2
3	5	Name the meat obtained from young sheep? a) Pork b) Beef c) Lamb d) Mutton	K1	CO3
	6	Which of the following is classified as a processed meat product? a) Bacon b) Steak c) Drumstick d) Fillet	K2	CO3
4	7	Name the ingredient combination of mixture of chopped onions, carrots, and celery? a) Bouquet Garni b) Sachet d' Epices c) Mire poix d) Matignon	K1	CO4
	8	Which of the following cooking method is a combination of roasting & steaming? a) Poaching b) Frying c) Steaming d) Braising	K2	CO4
5	9	Identify the derivative of Bachamel Sauce. a) Demi sauce b) Mornay c) Bearnaise d) Aioli	K1	CO5
	10	Which of the following is an example of an international soup? a) Cream of Mushroom b) French Onion Soup c) Minestrone d) Chicken Noodle Soup	K2	CO5

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.	Explain the duties and responsibilities of various kitchen staff in Classical Kitchen Brigade.	K2	CO1
	(OR)			
	11.b.	Explain the importance of coordination between the kitchen and other departments in a hotel for ensuring guest satisfaction.		
2	12.a.	Explain the different types of dairy products and their applications in cooking, with suitable examples.	K2	CO2
	(OR)			
	12.b.	Outline the importance of fats, oils & sweeteners in cooking, highlighting their functional properties.		
3	13.a.	Explain the cuts of chicken and their uses in culinary preparations.	K2	CO3
	(OR)			
	13.b.	Outline the role of yield testing in meat cookery and its benefits for food cost control.		
4	14.a.	State the difference between Mire poix and Matignon, providing examples of how each is used in classical French cuisine.	K2	CO4
	(OR)			
	14.b.	Describe the role of Texture in cooking and explain how different cooking techniques can be used to manipulate it.		
5	15.a.	Classify soups and provide examples for each category.	K2	CO5
	(OR)			
	15.b.	Summarize the key tips for preparing a good soup, explaining why each tip is crucial for achieving a high-quality finished product.		

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	Classify the Equipment's used in a professional kitchen, give examples with its uses.	K3	CO1
2	17	Identify are the different types of eggs used in culinary preparations? Discuss storage methods, and uses in cookery.	K3	CO2
3	18	Illustrate the Primal cuts of lamb with descriptions.	K2	CO3
4	19	Classify Methods of cooking.	K2	CO4
5	20	Explain the Size Basic Mother Sauces with its receipe.	K2	CO5