

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(First Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. A _____ chef would be in charge of making any soups that are on the menu.
(a) legumier chef (b) The tournant
(c) potager chef (d) Sous chef
2. Which Country is famous for cheese?
(a) France (b) Italy
(c) India (d) Denmark
3. Example for Dried Legumes
(a) Beans (b) Potato
(c) Onion (d) Greens
4. Roughly cut vegetables cooked in butters called _____
(a) Mirepoix (b) Matignon
(c) Bouquet Garni (d) Sachet d' Epices
5. Indian method of cooking over a charcoal fire
(a) Tandoor (b) Tadka
(c) Dum (d) Talina

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Bring out the main sections of a kitchen.
OR
b List out the different types of kitchen.
- 7 a Difference between an onion pique and an onion Brule.
OR
b what are aromatics in culinary?
- 8 a Classify the types of Mushrooms found in India
OR
b Comparison between milk and Dairy.
- 9 a Explain the Types of sugar.
OR
b List out 10 most used herbs.
- 10 a Bring out the commonly used Equipments in Indian Kitchen.
OR
b Explain the Four main Indian gravies.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Enumerate the attributes of a good chef.
OR
b Discuss the duties and responsibilities of a Sous Chef of a 5-star hotel.
- 12 a Identify the Sources of dairy products.
OR
b Classification of cheese.
- 13 a Categorize the uses of Egg in cookery.
OR
b What are the 4 categories of sweeteners? Explain.
- 14 a Highlight and briefly explain five classical cuts of vegetables.
OR
b Discover the Methods of cooking.
- 15 a Enumerate on "Tandoori".
OR
b Discuss on Indian Bread Varieties.

Z-Z-Z

END