

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2023
(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 Name the section in kitchen where meat items are cut and prepared
(i) Haluwai (ii) Gardemanger
(iii) Butchery (iv) Pantry
- 2 Choose the Italian cheese among the following
(i) Edam (ii) Camembert
(iii) Brie (iv) Mozzarella
- 3 Identify the animal fat
(i) Vanaspathi (ii) Margarine
(iii) Suet (iv) Canola
- 4 Name the vegetables used in Mire Poix
(i) Carrots, Celery, Leeks (ii) Carrots, Onion, Celery
(iii) Carrots, Celery, Cucumber (iv) Carrots, Celery, Mushrooms
- 5 Which of the following is not a Tandoor seasoning agent
(i) Palak (ii) Mustard Oil
(iii) Buttermilk (iv) Amchoor powder

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Draw the layout of a medium kitchen.
OR
b Show the importance of interdepartmental co operation.
- 7 a How do you prepare Paneer?
OR
b Outline the culinary use of mushrooms.
- 8 a Draw the parts of eggs and explain.
OR
b State the stages of sugar boiling.
- 9 a Show the different methods of cooking with oil.
OR
b Summarize on Textures and consistency.
- 10 a How do you prepare Yellow gravy?
OR
b Develop a recipe using white gravy.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Classify equipments used in a modern kitchen with its uses.
OR
b Discuss the "Classical Kitchen Brigade".
- 12 a Highlight any six international cheese with description.
OR
b Explain the different types of milk products and its culinary application.
- 13 a Differentiate Fats and oils with its uses in culinary.
OR
b Narrate on different types of sweeteners.
- 14 a Elucidate the methods of cooking.
OR
b Combining Ingredients an unique contribution to culinary – Discuss.
- 15 a Narrate the culinary techniques used in Indian cuisine.
OR
b Tandoor a highlight to Indian cuisine – Discuss.

Z-Z-Z

END