

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023  
(First Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS - I

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	Executive chef is also known as a) Sous chef                      b) chef de partie c) chef de cuisine              d) Exe. sous chef	K1	CO1
	2	Palate knife is used for ----- a) Cut vegetables              b) peeling c) creaming                      d) chopping	K2	CO1
2	3	Castor sugar is also known as a) Breakfast sugar              b) brown sugar c) icing sugar                    d) grain sugar	K1	CO2
	4	Citric acid is found in a) Onion                      b) lemon              c) guava              d) apple	K2	CO2
3	5	Name the flat fish among the following a) Pomfret              b) salmon              c) cod              d) bream	K1	CO3
	6	Nethili is known as a) Anchovy              b) brill              c) fluke              d) halibut	K2	CO3
4	7	Cooking food gently in liquid at lower temperature is known as a) Baking              b) grilling              c) poaching              d) broiling	K1	CO4
	8	Bunch of herbs used in stock is known as a) Bouquet garni              b) Mire poix              c) salad              d) sachet	K2	CO4
5	9	The mixture of butter & flour is known a) Slurry              b) roux              c) sauce              d) stock	K1	CO5
	10	----- is used for brown stock a) Breast              b) bones              c) flour              d) sugar	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 duties of kitchen staff.	K1	CO1
	(OR)			
	11.b.	Draw any two large equipment used in kitchen along with its uses.		
2	12.a.	Explain different types of cheese preparation with examples.	K4	CO1
	(OR)			
	12.b.	Describe in detail about herbs.		
3	13.a.	Describe the primal cuts of lamb?	K2	CO4
	(OR)			
	13.b.	Describe in detail about yield testing for meat.		
4	14.a.	Define poaching and explain with examples.	K2	CO5
	(OR)			
	14.b.	Describe dry heat method with example.		
5	15.a.	Define stock & explain different types of stocks.	K2	CO5
	(OR)			
	15.b.	Classify International soups.		

**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	Draw the kitchen organisation chart & explain	K1	CO1
2	17	Explain the sweeteners, sugar used in culinary.	K4	CO3
3	18	Explain in detail about the classification of games.	K2	CO3
4	19	Describe aims & objectives of cooking	K1	CO4
5	20	Classify mother sauces & describe in detail with derivatives	K1	CO5

Z-Z-Z

END