

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(Second Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS - II

Time: Three Hours

Maximum Marks: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

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

1. _____ is an Indian spice.
(i) Paprika (ii) sumac (iii) Corriander seeds (iv) Italian seasoning
2. Parsley is an example of _____.
(i) Herbs (ii) Fungi (iii) Flower (iv) Lettuce
3. Malabar cuisine is a regional cuisine from _____.
(i) Karnataka (ii) Kerala (iii) Tamil Nadu (iv) Andhra Pradesh
4. Rajma chawal is most liked food in _____.
(i) Gujarat (ii) Punjab (iii) Kerala (iv) Coorg
5. Kahwa is special type of beverage famous is _____.
(i) Kashmir (ii) Punjab (iii) Calcutta (iv) Telangana

SECTION - B (15 Marks)

Answer ALL Questions

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

6. a) List out the famous Indian spices.
OR
b) Classify the types of gravies.
7. a) Describe about Kashmiri cuisine.
OR
b) Write some popular dishes of Mughlai cuisine.
8. a) Highlight the common ingredients used in Andhra cuisine.
OR
b) Outline the equipments used in Tamilnadu cuisine.
9. a) West Bengal is called as “Sweet bowl of India” – Justify
OR
b) Elucidate the famous dishes of Odisha.
10. a) Point out the ingredients required to make Puran poli.
OR
b) State the features of Parsi cuisine.

Cont...

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

11. a) Classify the basic Indian masalas used in Indian Culinary art.
OR
b) How do you prepare Chicken Tandoori.
12. a) Describe the characteristics of Jammu and Kashmir cuisine.
OR
b) Mention some popular dishes of Punjab cuisine.
13. a) Elucidate the regional cuisines of Tamilnadu.
OR
b) Write some famous dishes in Chettinad cuisine.
14. a) Summarize about "Mishti Doi"
OR
b) Specify the salient features and popular dishes in Calcutta.
15. a) Enumerate the special equipments used in Goan cuisine.
OR
b) Discuss the salient features of Gujarat cuisine.

Z-Z-Z

END