

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2022
(First Semester)**

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS - I

Time: 3 Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. What type of equipment is mincer, refrigerator?
 (i) Utensils (ii) Large equipments
 (iii) Mechanical equipments (iv) Small equipments
2. Name the protein present in egg white.
 (i) Carotene (ii) Lutein
 (iii) Albumen (iv) Lycopene
3. What type of fish is pomfret?
 (i) Round fish (ii) Flat fish
 (iii) Oily fish (iv) Shelli fish
4. Choose the cut of vegetables in to fine strip.
 (i) Macedoine (ii) Paysanne
 (iii) Roundels (iv) Julienne
5. Name the french term for brown stock.
 (i) Sauce (ii) Mayonnaise
 (iii) Bouillon (iv) Stew

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a) State the rules to be followed for handling mechanical equipment.
 (OR)
 b) List out the heat generating equipments used in kitchen.
7. a) Interpret the uses of fats and oils.
 (OR)
 b) Categorize the various types of sweeteners used in cooking.
8. a) What are the factors to be considered while selecting a fish.
 (OR)
 b) State the yield testing for meat.
9. a) Define bouquet garni.
 (OR)
 b) Interpret mise en place.
- 10.a) Elucidate the derivatives of velouté sauces.

(OR)

Cont...

- b) Categorize any six International soup names with its country

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

11. a) Sketch the layout of a large kitchen.
(OR)
b) Mention the duties of a Sous chef.
12. a) Describe the classification of cheese with its examples.
(OR)
b) Discuss the role of egg in culinary.
13. a) Outline the carcass of a lamb and list its parts.
(OR)
b) Give a note on poultry and draw its cuts.
14. a) Elucidate the aims and objectives of cooking food.
(OR)
b) Interpret the dry heat method of cooking.
15. a) Give the recipe for hollandaise sauce.
(OR)
b) Summarize the points to be considered while making stock.

Z-Z-Z

END