

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2019
(First Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10x1 = 10)

- 1 The term Le Chef saucier means
(i) salad cook (ii) sauce cook
(iii) fish cook (iv) Halwari cook
- 2 The term larder means _____
(i) pork fat (ii) cold work section
(iii) Butchery (iv) none of the above
- 3 In the following, which one is the bulbous vegetable.
(i) carrot (ii) onion
(iii) beans (iv) cabbage
- _____ is called as clarified butter.
(i) Margarine (ii) oil
(iii) white butter (iv) ghee
- What is the storage temperature of Egg _____ .
(i) 45°F (ii) 65°C
(iii) 80°F (iv) 100°F
- 6 _____ is the protein present in the wheat.
(i) Gluten (ii) Lactose
(iii) Tiamin (iv) None of the above
- _____ is the temperature of caramelized sugar,
(i) 103°C (ii) 163°C
(iii) 150°C (iv) 73°C
- The term Bouquet Garni means
(i) Garnish (ii) Species
(iii) Bundle of herbs (iv) Punch of species.
- _____ cooking method is done by tandoor.
(i) stewing (ii) frying
(iii) roasting (iv) poaching
- 10 Red gravy is otherwise called as _____.
(i) Kadai gravy (ii) Makhani gravy
(iii) Brown gravy (iv) None of the above

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5x5 = 25)

- 11 a Write in detail about the types of kitchen.

OR

- 12 a Write down the types of milk.
OR
b Name any five international cheese.
- 13 a What are the uses of eggs in culinary?
OR
b List down any five egg preparations.
- 14 a Write down the aims and objectives of cooking.
OR
b Brief about standard cuts of vegetables.
- 15 a Brief about Garam Masala.
OR
b Write about Tandoor Cooking.

SECTION -C (40 Marks!

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

- 16 a Draw an organizational hierarchy of kitchen in five star hotel.
OR
b Explain in detail about co-operation of kitchen with other departments.
- 17 a Write in detail about the manufacturing process of cheese.
OR
b Describe in detail about the classifications of vegetables.
- 18 a Write down the importance of herbs in food preparations.
OR
b Explain in detail about the Fat's and oils used in kitchen.
- 19 a Elaborately explain about the methods of cooking.
OR
b Explain in detail about the mixing methods in culinary preparations.
- 20 a Give the recipe for basic Indian gravies.
OR
b Name any eight foods which is prepared by Tandoor.

Z-Z-Z

END