

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

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

**FUNDAMENTALS OF CULINARY ARTS**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks!)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 1 = 10)

The person who announces the kitchen order is

- |                     |                    |
|---------------------|--------------------|
| (i) chef de cuisine | (ii) sous chef     |
| (iii) Aboyeur       | (iv) F & B Manager |

Food is composed of

- |                  |                  |
|------------------|------------------|
| (i) Carbohydrate | (ii) Proteins    |
| (iii) Mineral    | (iv) all of them |

A Kitchen utensil to cut vegetables and fruits to various shapes and sizes is

- |                |                |
|----------------|----------------|
| (i) Mandolin   | (ii) Macedoine |
| (iii) Meringue | (iv) Mirepoix  |

Paramesan cheese is produced from

- |             |            |
|-------------|------------|
| (i) France  | (ii) Italy |
| (iii) Dutch | (iv) India |

Name of a variety of herbs

- |               |               |
|---------------|---------------|
| (i) Chives    | (ii) Paprika  |
| (iii) Vanilla | (iv) Cardomom |

The protein present in egg white is

- |               |               |
|---------------|---------------|
| (i) Gluten    | (ii) Albumen  |
| (iii) Lactose | (iv) Globulin |

Fat with high smoke point are suitable for \_\_\_\_\_ methods of cooking.

- |               |               |
|---------------|---------------|
| (i) Frying    | (ii) Boiling  |
| (iii) Stewing | (iv) Grilling |

Some times the principle of shallow frying is used prior to

- |                |               |
|----------------|---------------|
| (i) stewing    | (ii) roasting |
| (iii) grilling | (iv) steaming |

KOT means \_\_\_\_\_ .

- |                                    |                           |
|------------------------------------|---------------------------|
| (i) Kitchen Organization Texture   | (ii) Kitchen Order Ticket |
| (iii) Kitchen Organization Trainee | (iv) Kitchen Order Token  |

10 \_\_\_\_\_ is a South Indian food.

- |                  |                     |
|------------------|---------------------|
| (i) Pasta        | (ii) White Rice     |
| (iii) Fried Rice | (iv) Tandoori rotic |

**SECTION - B (25 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks (5x5 = 25)

11 a Name the different utensils used in Indian Cookery.

OR

b Draw the layout of Kitchen - large & small.

- 12 a Classify the fruits with examples.  
OR  
b Give a short note oh milk & milk products.
- 13 a Mention the functions of egg in cookery.  
OR  
b Explain in details of fats & oils.
- 14 a Mention the aims & objectives of cooking.  
OR  
b List down the terminology used for cutting vegetables.
- 15 a Explain the various masalas used in Tandoori Cookery.  
OR  
b Illustrate the brown and yellow gravies. »

**SECTION -C (40 Marks!**

Answer ALL questions

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

- 16 a Draw the kitchen organization chart for a large hotel and write down the duties & responsibilities of executive chef.  
OR  
b Classify the kitchen equipment with examples.
- 17 a Enumerate the types and menu facturing of cheese.  
OR  
b Discuss abou the the classification of vegetables and its uses. «
- 18 a Examine the Non perishable goods.  
OR  
b Explain the following  
(i) Herbs & Spices (ii) Sugar & Sweetness
- 19 a Discuss about the various methods of mixing food.  
OR  
b Illustrate the cooking methods in hotel industry.
- 20 a Analyze the different types of masalas used in cooking.  
OR  
b Describe the basic Indian tandoori breads with accompaniments.

**Z-Z-Z**

END