QP Code: D134758	**Total Pages: 2**	**Name:**
		Register No.

THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025

(**CUFYUGP)**

BSA3VN202 - Advanced Culinary Techniques

2024 Admission onwards

Maximum Time :2 Hours	**Maximum Marks :70**

Section A

All Question can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)

1	What are advanced culinary techniques? Give two examples.
2	What is the role of precision in advanced culinary practices?
3	Name three types of proteins suitable for sous-vide cooking.
4	Mention three desserts that can be prepared using sous-vide.
5	Define negative space in food presentation.
6	Give three principles of the dining presentation.
7	Mention three techniques to add crunch to a dish.
8	Mention three natural flavor enhancers used in cooking.
9	Mention three functions of eggs in baking.
10	Mention three ingredients used in gluten-free baking.

Section B

All Question can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)

11	Explain the significance of advanced culinary techniques in modern kitchen.
12	Explain the use of foams and gels in modern cooking.
13	Define sous-vide cooking and explain the basic steps involved.
14	How does sous-vide cooking impact flavor, texture, and nutritional value?
15	Describe color, texture, and shape balance in plating.

16	Compare classical and modern plating styles with examples.
17	Explain the fermentation process in yeast-leavened bakery products.
18	Discuss the classification and preparation of sugar-based confectionery.

Section C

Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)

19	Discuss in detail the evolution and significance of advanced culinary techniques in modern gastronomy. Highlight at least three techniques with examples and their impact on food quality.
20	Explain the process of bread making in detail, covering the stages from ingredient selection to baking. Mention the role of fermentation, proofing, and temperature control.