

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc EXAMINATION MAY 2024
(First Semester)

Branch - HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATIONS - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Cooking transfers the raw materials to a a) Edible b) Living c) Raw d) Hard	K1	CO1
	2	He is responsible for the day today kitchen management a) Supervisor b) Chef c) Maitre de hotel d) Chef de cuisine	K2	CO1
2	3	Pulses are good sources of a) Aanimal fat b) Vegetable protein c) Fruits d) Both A and B	K1	CO2
	4	If fresh cream is whipped too much it turns into a) Yoghurt b) Cheese c) Butter d) Milk	K2	CO2
3	5	Ham is part of a) Leg of the pig b) Beef c) Chicken d) Fish	K1	CO3
	6 are moist heat methods of cooking. a) Baking b) Poaching c) Roasting d) Grilling	K2	CO3
4	7	The mixture flour and butter is known as a) Fat b) Sauce c) Soup d) Roux	K1	CO4
	8	Which of these is also known as cold sauce a) Béchamel b) Mayonnaise c) Espagnole d) Veloute	K2	CO4
5	9	A section is responsible for cold food preparation. a) Main kitchen b) Bakery c) Garde Manger d) All the above	K1	CO5
	10	Parts of sandwich are a) 3 b) 4 c) 7 d) 8	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Display the layout of kitchen	K3	CO1
	(OR)			
	11.b.	Implementing the duties and responsibilities of kitchen personnel		
2	12.a.	Experiment with types of cereals and pulses	K3	CO2
	(OR)			
	12.b.	Sketch a raising and thickening agent		
3	13.a.	Examine methods of mixing food	K4	CO3
	(OR)			
	13.b.	Analyze different cuts of fish.		
4	14.a.	Prepare a brown stock	K3	CO4
	(OR)			
	14.b.	Present a basic mother sauces		
5	15.a.	Writing points to remember while making salads.	K6	CO5
	(OR)			
	15.b.	Formulate different forcemeat.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Facilitating professional kitchen equipment.	K6	CO1
2	17	Assess a classification of fruits and vegetables.	K5	CO2
3	18	Illustrate the meat cookery.	K4	CO3
4	19	Classify a soup with their garnishes.	K4	CO4
5	20	Compose a different types and parts of sandwiches.	K6	CO5