

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023
(Third Semester)

Branch – HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATIONS –III

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which of the following is NOT a special ingredient in Italian cuisine?
(i) Extra virgin olive oil (ii) Tomatoes
(iii) Basil (iv) Potatoes
- 2 Which of the following is NOT a type of pasta?
(i) Spaghetti (ii) Penne
(iii) Macaroni (iv) Rice
- 3 What is the most popular meat used in German cuisine?
(i) Beef (ii) Chicken
(iii) Pork (iv) Fish
- 4 What is the most popular meat in Germany??
(i) Pork (ii) Chicken
(iii) Beef (iv) Lamb
- 5 What is a popular German sausage?
(i) Bratwurst (ii) Kielbasa
(iii) Andouille (iv) Chorizo

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. What are the main ingredients in pesto sauce?
OR
b. What is the difference between risotto and gnocchi?
- 7 a. What are some tips for making the perfect pizza dough?
OR
b. What are the main ingredients in Spätzle?
- 8 a. What is the difference between Bratwurst and Weißwurst?
OR
b. What are some tips for making the perfect Schnitzel?

Cont...

9 a What are the main ingredients in hummus?

OR

b What is the difference between shawarma and doner kebab?

10 a What are some tips for making the perfect falafel?

OR

b Discuss the importance of bread in European cuisine.

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 6 = 30)

11 a Discuss the importance of pasta in Italian cuisine.

OR

b Compare and contrast Italian cuisine with another cuisine of your choice..

12 a Discuss the importance of olive oil in Lebanese cuisine.

OR

b Compare and contrast Lebanese cuisine with another cuisine of your choice.

13 a Discuss the importance of fresh, seasonal ingredients in European cuisine.

OR

b Compare and contrast the cuisines of two European countries of your choice.

14 a Explore the influence of history and culture on European cuisine.

OR

b Discuss the role of regional variation in European cuisine.

15 a Examine the impact of globalization on European cuisine.

OR

b Evaluate the importance of European cuisine in the world today

Z-Z-Z

END