

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

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

$$(10 \times 1 = 10)$$

Question No.	Question	K Level	CO
1	Father of French cooking is _____ a) Escoffier b) Dom- Perignon c) David Foscett d) Thangam E. Phillip	K1	CO1
2	The characteristics of a finished food product is called as ____ a) Texture b) Garnish c) Accompaniment d) Dumpling	K2	CO2
3	Lard is the rendered fat of _____ a) Goat b) Ox c) Pig d) Sheep	K1	CO1
4	Baking powder is an example for _____ raising agent a) Physical b) Chemical c) Mechanical d) Biological	K2	CO2
5	Culinary term for coarsely cut root vegetables is _____ a) Mirepoix b) Macedone c) Paysanne d) Julienne	K1	CO1
6	Pomfret is example for _____ fish a) Round b) Flat c) Shell d) Crustacean	K2	CO2
7	_____ is the French term for brown stock. a) Béchamel b) Espagnole c) Estouffade d) Hollandaise	K1	CO1
8	_____ is the foundation ingredients in soups and sauces. a) Stock b) Oil c) Flavouring d) Butter	K2	CO2
9	Rutabaga means _____ a) Tomatoes b) Potatoes c) A Native turnip d) Egg plant	K1	CO1
10	The food is protected from contamination by _____ a) Salting b) Smoking c) Vermin d) Processed	K2	CO2

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 7 = 35)$

Question No.	Question	K Level	CO
11.a.	Elucidate the origin of modern cookery.	K2	CO2
(OR)			
11.b	Enumerate the various types of equipment used in modern kitchen.		

Cont...

12.a	Prepare the manufacturing process of cheese.	K4	CO4
(OR)			
12.b	Classify the various types of butter and its types.		
13.a	Interpret the various methods of cooking.	K4	CO4
(OR)			
13.b.	Point out the selection procedure of fish.		
14.a.	Evaluate the role of sauces in culinary preparation.	K3	CO3
(OR)			
14.b.	Interpret the derivate of bechamel sauce.		
15.a.	Justify the need and importance of salads.	K3	CO3
(OR)			
15.b.	Illustrate the various types of appetizers with examples.		

SECTION -C (30 Marks)

Answer ANY THREE questions

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

Question No.	Question	K Level	CO
16	Determine the aims and objectives of cooking.	K4	CO4
17	Evaluate the role of egg with its selection procedure.	K4	CO4
18	Sketch the carcass of chicken and label the parts.	K5	C05
19	State the points to be considered while preparing stock.	K5	C05
20	Recommend the points to remember while making salads.	K4	CO4

Z-Z-Z

END