

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

**BVoc DEGREE EXAMINATION DECEMBER 2024
(Third Semester)**

Branch - HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATIONS - III

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	Which one of the following is not a pasta? a. Penne b. Ravioli c. Spaghetti d. Tortilla	K1	CO1
	2	Name the most popular wine from Spain. a. Sherry b. Port c. Gin d. Sake	K2	CO1
2	3	Which among the following is a German soup? a. Minestrone b. Aalsuppe c. Shorba d. Consomme	K1	CO2
	4	Which of the following dish is made from wine leaves? a. Warak Inab b. Mastic c. Gyro d. Knafekh	K2	CO2
3	5	Identify the chilli used for making Mole Poblano. a. Chipotle b. Tabasco c. Mole d. Poblano	K1	CO3
	6	Choose the French bread a. Baguette b. Taco c. Pretzel d. Pita Bread	K2	CO3
4	7	Name the department which has more sewage. a. Butchery b. Housekeeping c. Bar d. Gardening	K1	CO4
	8	Identify the layer of liquid present between gas bubbles in the froth a. Foam b. Film c. Texture d. HLB	K2	CO4
5	9	Identify the layer of liquid present between gas bubbles in the froth a. Foam b. Film c. Texture d. HLB	K1	CO5
	10	Choose the taste comes from Glutamate. a. Umami b. Unani c. Arusuvai d. Ouzo	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.	List out the specialty equipment used in Spanish cuisine.	K1	CO1
	(OR)			
	11.b.	Write a short note on special ingredients used in Italian cuisine.		
2	12.a.	Explain the popular dishes from Greece.	K2	CO2
	(OR)			
	12.b.	Discuss the importance of the ingredients used in German cuisine.		
3	13.a.	Brief i) Guacamole ii) Taco iii) Burrito.	K3	CO3
	(OR)			
	13.b.	Write a short note on i) Mezze ii) Hummus iii) Falafel.		
4	14.a.	Elaborate on the importance of Scandinavian cuisine.	K2	CO4
	(OR)			
	14.b.	Outline the speciality ingredients used in French cuisine.		
5	15.a.	Narrate a short not on history of molecular gastronomy.	K3	CO5
	(OR)			
	15.b.	Infer the equipment used for Sous vide.		

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	Elaborate on the types of pasta.	K1	CO1
2	17	Enumerate on Turkish cuisine.	K2	CO2
3	18	Discuss on the specialty ingredients used in Mexican cuisine.	K3	CO3
4	19	Describe the popular dishes of France.	K2	CO4
5	20	Explain Sous vide and its benefits.	K3	CO5