

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVOC DEGREE EXAMINATION DECEMBER 2024
(Second Semester)

Branch - **HOSPITALITY MANAGEMENT**

FOOD PRODUCTION OPERATIONS - II

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	Choose the source from which Cinnamon is obtained a) Seed b) Bark c) Leaf d) Pod	K1	CO1
	2	Select the flavor that is from mustard a) Aromatic b) Pungent c) Phenolic d) Coloured	K2	CO1
2	3	Find the major crop of Rajasthan a) Baajra b) Sugarcane c) Groundnut d) None of the above	K1	CO2
	4	What is the specialty dish of Tamil Nadu? a) Payasam b) Poha c) Paan d) Pasli ka Panja	K2	CO2
3	5	Find the utensil that is made from coconut-shell (a) Thavi (b) Uruli (c) Bhatti (d) Khoncha	K1	CO3
	6	Match the dish that is native to Rajasthan a) Laal Maans b) Bolos c) Thuvail d) Pongal	K2	CO3
4	7	Select the dish that is a soft bread from Awadh a) Sheermal b) Kulcha c) Ittar d) Kewra	K1	CO4
	8	Tell the style of cooking in which food is sealed in pots and cooked over low flame to preserve the nutrition and flavor a) Musk b) Dum c) Ver d) Lagan	K2	CO4
5	9	Which of the following is a dish from Thai region? (a) Tom Yum Goong (b) Nasi Padang (c) Okonomiyaki (d) Chow Mein	K1	CO5
	10	Choose the method to preserve fish in Japanese cuisine a) Ikejime b) Yubiki c) Arai d) All the above	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.	Discuss the preparation of basic Indian gravies.	K2	CO1
	(OR)			
	11.b.	Explain the Heritage of Indian Cuisine.		
2	12.a.	Develop the need and importance of ‘marination’.	K3	CO2
	(OR)			
	12.b.	Summarize the classical dishes made from ‘Dum’ cooking.		
3	13.a.	Select the specialty dishes of Gujarathi cuisine and write a note.	K3	CO3
	(OR)			
	13.b.	Build an interesting narration on Bengali cuisine.		
4	14.a.	Construct the significance of Tamil Nadu cuisine.	K4	CO4
	(OR)			
	14.b.	Choose and write a short note on any 2 popular dishes of Andhra Pradesh.		
5	15.a.	Examine the popularity of Chinese cuisine with examples.	K4	CO5
	(OR)			
	15.b.	Analyze the equipments used in Japanese cuisine.		

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	Explain the different 'masalas' used in Indian cuisine along with its uses.	K5	CO1
2	17	Explain 'Tandoor Cooking' justifying the significance of seasoning.	K5	CO2
3	18	Evaluate the richness of Awadhi cuisine elaborately.	K5	CO3
4	19	Appraise the uniqueness of Tamil Nadu cuisine thoroughly.	K5	CO4
5	20	Assess the prominence of Chinese Cuisine in detail.	K5	CO5

Z-Z-Z END