

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION MAY 2025
(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 of the following is NOT explicitly mentioned as a topic within the exploration of Italian cuisine? a) Special ingredients used b) Pasta and its types c) Popular Italian dishes d) Regional variations of Italian cuisine	K1	CO1
	2	What aspect of Italian cuisine is given more specific attention than its Spanish counterpart ? a) The use of olive oil b) The use of tomatoes c) The variety of pasta d) The use of seafood	K2	CO1
2	3	Which cuisine is associated with the term "popular Turkish dishes"? a) German Cuisine b) Greek Cuisine c) Turkish Cuisine d) All of the above	K1	CO2
	4	Which cuisine is NOT associated with the term "Special ingredients used"? a) German Cuisine b) Greek Cuisine c) Turkish Cuisine d) All cuisines are associated with this term	K2	CO2
3	5	Which of the following is a key ingredient in Lebanese cuisine? a) Soy Sauce b) Sumac c) Wasabi d) Tamarind	K1	CO3
	6	What special equipment is commonly used in Mexican cuisine? a) Mortar and pestle b) Tandoor c) Tortilla press d) Wok	K2	CO3
4	7	What is a staple ingredient in traditional UK cuisine? a) Seaweed b) Potatoes c) Corn d) Olive oil	K1	CO4
	8	Which region is known for its Scandinavian cuisine? a) Southern Europe b) Nordic countries c) Eastern Europe d) Mediterranean countries	K2	CO4
5	9	What does "sous vide" mean in French? a) High temperature b) Under vacuum c) Low heat d) Water bath	K1	CO5
	10	What are the primary molecules studied in molecular gastronomy? a) Proteins, carbohydrates, and fats b) Vitamins, minerals, and water c) Enzymes, hormones, and nucleic acids d) Sugars, salts, and fibers	K2	CO5

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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.	Explain why the text specifically mentions "pasta and its types." Discuss the significance of pasta in Italian cuisine and the vast variety of shapes and forms, each suited to different sauces and preparations.	K2	CO1
	(OR)			
	11.b.	Discuss how specific tools and equipment might influence the preparation and outcome of Italian dishes (e.g., pasta machines, specialized knives).		
2	12.a.	Discuss the key characteristics and historical influences that have shaped German cuisine.	K2	CO2
	(OR)			
	12.b.	Discuss the diversity and regional variations within Turkish cuisine.		
3	13.a.	Explain the key characteristics of Lebanese cuisine, highlighting the special ingredients used. Discuss how these ingredients contribute to the uniqueness of Lebanese dishes. Provide examples of popular Lebanese dishes to support your answer.	K3	CO3
	(OR)			
	13.b.	Discuss the essential ingredients used in Mexican cuisine and their roles in enhancing the flavor profiles of the dishes. Provide examples of traditional Mexican dishes that prominently use these ingredients.		
4	14.a.	Analyze the regional variations in the cuisine of the UK. Discuss popular ingredients and dishes associated with each region, and explain how these reflect the cultural and historical influences of the area.	K4	CO4
	(OR)			
	14.b.	Discuss the special ingredients and popular dishes of Scandinavian cuisine. How do the region's geography and climate influence the choice of ingredients and cooking techniques? Provide examples to illustrate your answer.		
5	15.a.	Describe the basic principles of sous vide cooking. Discuss the equipment required, the process involved, and the key components to consider while using this technique.	K4	CO5
	(OR)			
	15.b.	Explain the role of food molecules, such as proteins, carbohydrates, and fats, in molecular gastronomy. How are these molecules manipulated to create unique textures and flavors? Provide examples to illustrate your answer.		

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	Discuss the cultural significance and global impact of Italian and Spanish cuisine.	K4	CO1
2	17	Discuss the cultural and historical significance of German, Greek, and Turkish cuisines.	K4	CO2
3	18	Analyze the unique elements of Mexican cuisine, emphasizing the role of special ingredients, traditional equipment, and preparation techniques. How do these elements come together to create iconic Mexican dishes? Discuss with examples of dishes and their cultural significance.	K4	CO3
4	19	Analyze how the diversity of European cuisine is influenced by geographical, historical, and cultural factors. Discuss the characteristics of different regional cuisines across Europe, highlighting key ingredients, techniques, and popular dishes. Provide examples to support your points.	K5	CO4
5	20	Analyze the key concepts and techniques used in molecular gastronomy, including the manipulation of food molecules. Discuss how this field has influenced modern culinary practices and its role in enhancing dining experiences. Provide examples of dishes or techniques that exemplify molecular gastronomy.	K5	CO5

Z-Z-Z

END