

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION MAY 2025
(Fourth Semester)
Branch – HOSPITALITY MANAGEMENT
FOOD PRODUCTION OPERATIONS -IV

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)
Answer ALL questions
ALL questions carry EQUAL marks (10 × 1 = 10)

Question No.	Question	K Level	CO
1	What is the primary focus of a larder kitchen? a) Preparing hot food b) Storing and preparing cold food items c) Washing and cleaning utensils d) Baking and pastry preparation	K1	CO1
2	Which types of tools are commonly used in a larder kitchen? a) Spatulas and whisks b) Knives and shears c) Ladles and tongs d) Blenders and grinders	K2	CO1
3	What is charcuterie primarily concerned with? a) Baking pastries b) Preparing cold cuts, cured meats, and sausages c) Cooking seafood dishes d) Making desserts	K1	CO2
4	Which of the following is NOT a type of forcemeat? a) Straight forcemeat b) Emulsified forcemeat c) Cured forcemeat d) Country-style forcemeat	K2	CO2
5	What is the primary difference between ham and bacon? a) Ham is made from the belly, while bacon is from the leg b) Ham is typically dry-cured, while bacon is always smoked c) Ham comes from the hind leg, while bacon is from the belly or back d) Bacon is always cooked before eating, while ham is not	K1	CO3
6	Which of the following best describes gammon? a) A type of cured pork that must be cooked before eating b) A smoked version of bacon c) A dry-aged ham used in sandwiches d) A type of sausage made from pork	K2	CO3
7	What is the primary purpose of Chaud-Froid in culinary preparations? a) To add sweetness to desserts b) To create a glossy, decorative coating for cold dishes c) To enhance the spiciness of savory foods d) To serve as a base for soups	K1	CO4
8	What is the key characteristic of a well-prepared appetizer? a) It is always served cold b) It should be rich and heavy to replace the main course c) It stimulates the appetite before the main meal d) It must include meat as the main ingredient	K2	CO4
9	Which of the following is a classic type of sandwich bread? a) Rye bread b) Focaccia c) Croissant d) Bagel	K1	CO5
10	What is the typical filling in a BLT sandwich? a) Chicken, lettuce, and tomato b) Bacon, lettuce, and tomato c) Ham, cheese, and mustard d) Turkey, avocado, and spinach	K2	CO5

Cont...

SECTION - B (35 Marks)
 Answer ALL questions
 ALL questions carry EQUAL Marks

(5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Explain the sections and functions of a larder kitchen.	K1	CO1
	(OR)		
11.b.	What are the different types of knives and shears used in a larder kitchen, and how are they utilized?		
12.a.	Define charcuterie in culinary practices.	K2	CO2
	(OR)		
12.b.	What are forcemeats?		
13.a.	Explain the differences between Ham, Bacon, and Gammon.	K3	CO3
	(OR)		
13.b.	Describe the curing methods used for ham, bacon, and gammon.		
14.a.	Explain the concept of Chaud-Froid and its role in culinary presentations.	K1	CO4
	(OR)		
14.b.	Describe the process of making Aspic.		
15.a.	Explain the different types of sandwiches.	K2	CO5
	(OR)		
15.b.	Discuss the different types of bread used in sandwiches		

SECTION - C (30 Marks)
 Answer ANY THREE questions
 ALL questions carry EQUAL Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Discuss the organizational brigade of a larder kitchen	K1	CO1
17	Explain the concept of charcuterie.	K2	CO2
18	Discuss the production process, curing methods, and uses of Ham	K3	CO3
19	Explain the preparation process of Chaud-Froid sauce.	K3	CO4
20	Discuss the different types of sandwiches, their fillings, and toppings.	K2	CO5

Z-Z-Z

END