TOTAL PAGES: 2 22HMB101N

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

## **BVoc DEGREE EXAMINATION MAY 2025**

(First Semester)

#### **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.	Ques	tion	K Level	СО
1	La Brigade de cuisine means  a) Equipment c) Chef de Partie	b) Kitchen d) Pastry cook	K1	CO1
2	is incharge for cold kitchen a) Chef Communar c) Chef Patisseur	b) Chef Tournant d) Chef Garde manger	K2	CO1
3	Khus-Khus is an example for  a) Thickening c) Leavening	agent b) Raising d) Shortening	K1	CO1
4	The origin of pasta is a) Italy c) Spain	b) London d) India	K2	CO1
5	Reducing to small particles by rubb as a) Grating c) Paring	b) Shredding d) Macedoine	KI	CO1
6	Name of the protein present in mea a) Albumen c) Myosin	t is b) Gluten d) Legumin	K2	CO1
7	soup is a speciality dish a) Minestrone c) Petit marmite	of Italy b) Mulligatawny d) Brocolli	K1	CO1
8	Mornay sauce is a derivative of a) White c) Cranberry	sauce b) Tomato d) Mayonnaise	K2	CO1
9	In French 'Pate' means a) Mixer c) Binder	b) Pasta d) Paste	K1	CO1
10	Meat such as offal's, heads, liver, k a) Ala c)Aging	idney are called as b) Abats d) Aigulettes	K2	CO1

Cont...

# SECTION - B (35 Marks) Answer ALL questions

ALL questions carry EQUAL Marks

 $(5\times7=35)$ 

Question No.	Question	K Level	СО
11.a.	Point out the do's and dont's in the kitchen.		
	(OR)		CO3
11.b	Outline the duties and responsibilities of Sous chef.		
12.a	Classify the various types of pasta.		CO4
	(OR)	K4	
12.b	Discuss the role of thickening agent in culinary.		
13.a	Illustrate the effects of heat on nutrients in food.		
	(OR)		CO5
13.b.	Sketch the primal cuts of lamb.		
14.a.	Highlights the standards of a good soup.		
	(OR)		CO4
14.b.	Enumerate the basic mother sauces with examples.		
15.a.	Interpret about forcemeat and its types.		
	(OR)		CO5
15.b.	Illustrate the common dressing methods of salad.		

## SECTION -C (30 Marks) Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3\times10=30)$ 

Question No.	Question		СО
16	Analyze the different sections of kitchen in a hotel.	K4	CO4
17	Elucidate the role of sweetening agents in kitchen.	K4	CO4
18	Sketch the cuts of fish and label the parts.	K5	CO5
19	Recommend any two derivatives from mother sauces.	K.5	CO5
20	Prepare the manufacturing process of gelatin.	K4	CO4