

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025
(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	Which of the following best describes the heritage of Indian cuisine? a) Primarily influenced by European culinary traditions. b) A diverse blend of flavors and techniques, shaped by centuries of cultural exchange and regional variations. c) Largely focused on meat-based dishes with limited vegetarian options. d) Primarily influenced by Chinese cuisine.	K1	CO1
	2	Which of the following is NOT a common equipment used in an Indian kitchen? a) Tawa b) Wok c) Mortar and pestle d) Oven	K2	CO1
2	3	Which of the following is NOT a technique employed in Indian cooking? a) Dum cooking b) Tandoor cooking c) Stir-frying d) Baking	K1	CO2
	4	Which of the following is a popular tandoori dish? a) Biryani b) Tandoori Chicken c) Dosa d) Idli	K2	CO2
3	5	Which of the following is NOT a North-East cuisine of India? a) Kashmiri b) Punjabi c) Awadhi d) Bengali	K1	CO3
	6	Which of the following is a key component of Mughlai cuisine? a) Coconut milk b) Tamarind c) Yogurt d) Mustard seeds	K2	CO3
4	7	Which of the following is NOT a South-West cuisine of India? a) Maharashtra b) Andhra Pradesh c) Awadhi d) Kerala	K1	CO4
	8	Which of the following is a key component of Goan cuisine? a) Coconut milk b) Tamarind c) Yogurt d) Mustard seeds	K2	CO4
5	9	Which of the following is a popular Japanese dish? a) Pad Thai b) Sushi c) Dim Sum d) Pho	K1	CO5
	10	What is a key ingredient used in many Thai dishes? a) Coconut milk b) Olive oil c) Butter d) Cream	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.	Explain the significance of different types of Indian breads, such as roti, naan, and paratha. Discuss their regional variations and how they are typically prepared and served.	K2	CO1
		(OR)		
	11.b.	Analyze the various methods of preparing rice in India, including regional specialties like biryani and pulao. Discuss the role of rice in Indian cuisine and its cultural significance.		
2	12.a.	Discuss the traditional use of Tandoor ovens and their significance in Indian culture.	K2	CO2
		(OR)		
	12.b.	Analyze the significance of Dum cooking in Indian culinary traditions.		
3	13.a.	Explain the key characteristics of Rajasthani cuisine, including the use of spices, herbs, and locally available ingredients.	K3	CO3
		(OR)		
	13.b.	Describe the key characteristics of Gujarati cuisine, including its emphasis on vegetarianism, sweetness, and the use of seasonal produce.		
4	14.a.	Examine the key characteristics of Andhra Pradesh cuisine, including its emphasis on spicy flavors, chili peppers, and tamarind.	K4	CO4
		(OR)		
	14.b.	Discuss the influence of religious and cultural traditions on Tamil Nadu cuisine.		
5	15.a.	Describe the key ingredients commonly used in Chinese cuisine, highlighting regional variations.	K4	CO5
		(OR)		
	15.b.	Explain the concept of "washoku" and its significance 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	What are the different types of Indian masala blends, explaining their unique flavor profiles and common uses in various dishes.	K4	CO1
2	17	Discuss the cultural significance of these cooking techniques in Indian society. How do these techniques reflect Indian values, traditions, and social practices?	K4	CO2
3	18	What are the two popular dishes from each of the cuisines you choose to analyze. Explain how these dishes exemplify the key characteristics of the respective regional cuisine.	K4	CO3
4	19	Analyze the primary ingredients, spices, and cooking techniques used in each cuisine. Discuss the significance of these ingredients and techniques in creating the distinct flavors and textures of the regional dishes.	K5	CO4
5	20	Analyze how philosophical and cultural values, such as Zen Buddhism in Japanese cuisine, have influenced the culinary traditions and food practices.	K5	CO5

Z-Z-Z

END