

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

**BVoc DEGREE EXAMINATION DECEMBER 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

$$(10 \times 1 = 10)$$

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.	Outline the Aims and Objectives of cooking.  (OR)	K2	CO1
	11.b.	Summarize the duties and responsibility of Executive Chef.		
2	12.a.	Classify Cheese and give examples for each.  (OR)	K2	CO2
	12.b.	Explain the significance of Eggs in culinary.		
3	13.a.	Apply any four methods of cooking on Potatoes and write its impact.  (OR)	K3	CO3
	13.b.	Select any two primal cuts of lamb and write its characteristics.		
4	14.a.	Classify Stock and write the recipe for Brown stock.  (OR)	K2	CO4
	14.b.	Outline the standards of a good soup.		
5	15.a.	Develop a salad of your own with a suitable dressing.  (OR)	K3	CO5
	15.b.	Identify the types of forcemeat with description.		

**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	Construct the Classical Kitchen Brigade with descriptions.	K3	CO1
2	17	Choose any TEN pasta of your choice and write its characteristics.	K3	CO2
3	18	Explain the methods of cooking in detail.	K2	CO3
4	19	Summarize the Basic mother sauces with two derivatives each.	K2	CO4
5	20	Classify Sandwiches with examples.	K2	CO5