

**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 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Name the person Incharge of the larder kitchen. a) Butcherer                      b) Garde manger c) Trancheure                      d) Potager	K1	CO1
	2	Which equipment is used for Baking? a) Salamander                      b) Griller c) Oven                      d) Bain Marie	K2	CO1
2	3	Select the blue cheese among the following. a) Camembert                      b) Gorgonzola c) Cheddar                      d) Edam	K1	CO2
	4	Which of the following is a flat pasta? a) Lasagne                      b) Farfalle c) Penne                      d) Ravioli	K2	CO2
3	5	Name the primal cut taken from Pork belly. a) Ham                      b) Bacon c) Bavette                      d) Flank	K1	CO3
	6	Which of the following is not a moist heat method of cooking? a) Blanching                      b) Searing c) Poaching                      d) Steaming	K2	CO3
4	7	Name the derivative of Bechamel Sauce. a) Bearnaise                      b) Mornay c) Demiglaze                      d) Aioli	K1	CO4
	8	Which of the following soup is from Italy? a) Gazpacho                      b) Green turtle c) Minestrone                      d) Shark fin	K2	CO4
5	9	Find the open sandwich among the following. a) Canape                      b) Cole slaw c) Bookmaker                      d) Double decker	K1	CO5
	10	Name the ingredient used as a salad base. a) Mirepoix                      b) Spinach c) Lettuce                      d) Sliced Radish	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.	Outline the Aims and Objectives of cooking.	K2	CO1
		(OR)		
	11.b.	Summarize the duties and responsibility of Executive Chef.		
2	12.a.	Classify Cheese and give examples for each.	K2	CO2
		(OR)		
	12.b.	Explain the significance of Eggs in culinary.		
3	13.a.	Apply any four methods of cooking on Potatoes and write its impact.	K3	Co3
		(OR)		
	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.	K2	CO4
		(OR)		
	14.b.	Outline the standards of a good soup.		
5	15.a.	Develop a salad of your own with a suitable dressing.	K3	CO5
		(OR)		
	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

Z-Z-Z

END