PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMEBR 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 factor has most influenced the diversity of Indian cuisine? a) Industrial development b) Climate and regional culture c) Western colonization only d) Lack of spices	K3	CO3
	2	Which of the following is a wet masala? a) Sambhar powder b) Curry paste c) Garam masala d) Chaat masala	K2	CO2
2	3	Which is a classic example of a dum-cooked dish? a) Rogan Josh b) Hyderabadi Biryani c) Pav Bhaji d) Poha	K3	CO3
	4	'Dhungar' technique involves: a) Use of charcoal smoke for flavor b) Use of steam for cooking c) Boiling in milk d) Baking in tandoor	K2	CO2
3	5	'Sarson ka Saag' is traditionally served with: a) Rice b) Makki di Roti c) Bhature d) Chapati	K3	CO3
	6	'Ghevar' is a popular dessert from: a) Rajasthan b) Tamil Nadu c) Punjab d) Kerala	K2	CO2
4	7	The Japanese word 'Tempura' refers to: a) Rice wine b) Deep-fried seafood or vegetables c) A noodle soup d) Steamed rice cakes	K1	CO1
	8	Which equipment is most used in Chinese kitchens? a) Skillet b) Wok c) Grill plate d) Oven	K2	CO2
5	9	Which community cuisine is famous for combining Persian and Indian flavors? a) Parsi b) Marwari c) Gujarati d) Anglo-Indian	K3	CO3
	10	'Puran Poli' is a famous dish from: a) Tamil Nadu b) Andhra Pradesh c) Maharashtra d) Goa	K2	CO3

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 concept of "Heritage of Indian Cuisine."	K3	CO3
		(OR)		
	11.b.	Differentiate between wet masala and dry masala with examples.		
2	12.a.	Define Talna and Bhapa with suitable examples.	K3	CO3
		(OR)		
	12.b.	Discuss any four popular dishes of Punjab.		
3	13.a.	Discuss the importance of mustard oil and panch phoron in Bengali cookery.	K2	CO3
		(OR)		
	13.b.	Explain how coconut and tamarind are used in South Indian cooking.		
4	14.a.	Explain the significance of rice and noodles in Oriental cuisines.	K3	CO3
		(OR)		
	14.b.	Explain the concept of "balance of flavors" in Thai cooking.		
5	15.a.	Compare Chinese and Japanese cuisines.	K1	CO2
		(OR)		
	15.b.	Describe the main cooking techniques used in Chinese 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	Describe the influence of Oriental cooking methods on modern hotel menus.	K3	CO3
2	17	Compare and contrast the cuisines of Kerala, Tamil Nadu, and Karnataka.	K2	CO2
3	18	Analyze the influence of geography and religion on the food culture of Northern and Eastern India.	K2	CO3
4	19	Explain Tandoor cooking—its origin, seasoning process, and popular dishes prepared using this method.	K3	CO3
5	20	Analyze the diversity of Indian breads and rice preparations across various states.	K3	CO1

Z-Z-Z   END