

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch – HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATIONS – III

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	Identify the traditional Italian pasta variety. (a) Udon (b) Penne (c) Bao (d) Pita	K1	CO1
	2	Mention the ingredients popularly used in Spanish cuisine. (a) Saffron (b) Soy sauce (c) Curry leaves (d) Dill	K2	CO1
2	3	State the cuisine which commonly use Sauerkraut. (a) Greek (b) German (c) Turkish (d) Lebanese	K1	CO2
	4	Find out the origin cuisine of Baklava. (a) Mexican (b) Spanish (c) Italian (d) Greek	K2	CO2
3	5	State the cuisine which is popular for Hummus. (a) Mexican cuisine (b) Lebanese cuisine (c) Turkish cuisine (d) Spanish cuisine	K1	CO3
	6	Identify the Mexican equipment, which is used for making tortillas? (a) Tandoor (b) Grill (c) Comal (d) Steamer	K2	CO3
4	7	Mention the origin cuisine of popular dish “Bouillabaisse”. (a) UK (b) France (c) Turkey (d) Mexico	K1	CO4
	8	State the unique feature of Scandinavian cuisine. (a) Fermented fish (b) Sushi (c) Pasta (d) Kebabs	K2	CO4
5	9	The term “Sous Vide” refers to (a) Quick frying (b) Steaming (c) Slow roasting (d) Under vacuum	K1	CO5
	10	Spherification technique is associated with: (a) Baking (b) Molecular gastronomy (c) Grilling (d) Poaching	K2	CO5

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 special ingredients and equipment used in Italian cuisine.	K2	CO1
		(OR)		
	11.b.	Discuss the features and popular dishes of Spanish cuisine.		

Cont...

2	12.a.	Describe the characteristics and popular dishes of German cuisine.	K2	CO2
	(OR)			
	12.b.	Explain the significant ingredients and specialties of Turkish cuisine.		
3	13.a.	Describe on Lebanese cuisine and its signature dishes.	K2	CO3
	(OR)			
	13.b.	Explain the special ingredients and equipment used in Mexican cuisine.		
4	14.a.	Discuss the regional variations, special ingredients, and popular dishes of French cuisine.	K2	CO4
	(OR)			
	14.b.	Explain the characteristics and major dishes of Scandinavian cuisine.		
5	15.a.	Explain the development of molecular gastronomy and describe any three techniques.	K3	CO5
	(OR)			
	15.b.	Describe the principles, equipment, and benefits of sous vide cooking.		

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	Elaborate on the evolution, key dishes, and culinary importance of Italian and Spanish cuisines.	K3	CO1
2	17	Examine the similarities and differences among German, Greek, and Turkish cuisines with examples.	K3	CO2
3	18	Analyze the influence of Lebanese and Mexican cuisine on contemporary global food trends.	K3	CO3
4	19	Discuss the major European cuisines—French, UK, and Scandinavian—highlighting their regional identities and signature dishes.	K3	CO4
5	20	“Molecular gastronomy has transformed modern cooking.” Justify this statement with suitable examples and applications including sous vide.	K3	CO5