

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024  
(Third Semester)

Branch – HOSPITALITY MANAGEMENT

**FOOD PRODUCTION OPERATIONS - III**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 What is the most common type of pasta used in spaghetti and meatballs?  
(i) Spaghetti (ii) Penne  
(iii) Macaroni (iv) Fusilli
- 2 What is the main ingredient in risotto?  
(i) Rice (ii) Tomatoes  
(iii) Pasta (iv) Cheese
- 3 What is the most popular meat used in German cuisine?  
(i) Beef (ii) Chicken  
(iii) Pork (iv) Fish
- 4 What is the German word for potato pancakes?  
(i) Schnitzel (ii) Bratwurst  
(iii) Sauerkraut (iv) Kartoffelpuffer
- 5 Which of the following is a popular Lebanese dish made from chickpeas, tahini, lemon juice, garlic, and spices?  
(i) Tabbouleh (ii) Falafel  
(iii) Fattoush salad (iv) Hummus

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Explain the importance of fresh, seasonal ingredients in Italian cuisine?  
OR  
b What are the three most popular Italian dishes?
- 7 a Describe the steps involved in making a traditional Italian pizza.  
OR  
b Discuss the influence of regional history and culture on Italian cuisine.
- 8 a What are the three most popular German dishes?  
OR  
b Describe the steps involved in making a traditional German schnitzel.
- 9 a Discuss the influence of the climate on Scandinavian cuisine.  
OR  
b What are the four regions of the UK and what are some popular ingredients and dishes from each region?
- 10 a Explain the importance of regional variation in European cuisine.  
OR  
b Discuss the influence of history and culture on French cuisine.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Compare and contrast the cuisines of northern and southern Germany.  
OR  
b Describe the role of bread in German cuisine and discuss two popular German bread dishes.
- 12 a Discuss the importance of pasta in Italian cuisine and describe two popular Italian pasta dishes.  
OR  
b Explain the difference between traditional British cuisine and modern British cuisine.
- 13 a Explain and brief the importance of regional variation in European cuisine.  
OR  
b Discuss the influence of trade and migration on European cuisine.
- 14 a Discuss the influence of the climate on Scandinavian cuisine.  
OR  
b What are the four regions of the UK, and what are some popular ingredients and dishes from each region?
- 15 a Explain the importance of food science in molecular gastronomy and discuss two examples of molecular gastronomy techniques.  
OR  
b Compare and contrast molecular gastronomy with traditional cuisine.

Z-Z-Z

END