

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(Fourth Semester)

Branch - HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATIONS-IV

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. Who is the head of a larder kitchen?
(i) Executive Chef (ii) Pantry Chef
(iii) Pastry Chef (iv) Sous Chef
2. Which meat is Chorizo made from
(i) Pork (ii) Lamb
(iii) Chicken (iv) Beef
3. Identify the part of pork from which ham is obtained
(i) Hind leg (ii) Blade
(iii) Belly (iv) Loin
4. What is the color of aspic jelly
(i) Rose (ii) Red
(iii) Amber (iv) Maroon
5. What type of food is a hamburger?
(i) Galantine (ii) Salad
(iii) Pate (iv) Sandwich

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a. Write about the types of knives that are used in a larder kitchen.
(OR)
b. Explain the functions of a larder kitchen.
7. a. Narrate the uses of a preservatives in charcuterie.
(OR)
b. Describe "Brines".
8. a. Explain the term "Green bacon".
(OR)
b. Outline the types of ballotine.

Cont...

9. a. Summarize Quenelles.
(OR)
b. Bring out the uses of chaufroid.
10. a. Illustrate the guidelines for making a sandwich.
(OR)
b. Define hot sandwich.

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a. Analyze the duties and responsibilities of a larder staff.
OR
b. Examine the organizational brigade of a larder kitchen.
12. a. Differentiate cures and marinades.
OR
b. Elucidate "charcuterie".
13. a. Enumerate "Galantines".
OR
b. Summarize the preparation method of pate.
14. a. List out the points to be considered in the preparation of a sandwich.
OR
b. Classify the types of appetizers.
15. a. Categorize the types of sandwiches.
OR
b. Point out the basic salad dressings.

Z-Z-Z

END