

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(Second Semester)

Branch: HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATIONS – II/THEORY OF COOKERY - 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	Choose the pickle jar from the following utensils a) Tiragali b) Kavam c) Rolu d) Jaadilu	K1	CO1
	2	Select the right technique used in shortening of dough a) Moin b) Loab c) Dum dena d) Baghar	K2	CO1
2	3	Find the dish that is deep-fried and resembles a poori a) Ambol b) Luchi c) Bhorta d) Bhuna	K1	CO2
	4	What is used for making 'idly' in Tamil Nadu? a) Idly chombu b) Idly Naazhi c) Idly panai d) Idly thiruppi	K2	CO2
3	5	Find the correct place where the Indian bread 'Pathiri' belongs to (a) Goa (b) Malabar (c) Chettinadu (d) Kongunaadu	K1	CO3
	6	Match the dish that is native to Rajasthan a) Laal Maans b) Bolos c) Thuvail d) Pongal	K2	CO3
4	7	Select the dish that is a soft bread from Awadh a) Sheermal b) Kulcha c) Ittar d) Kewra	K1	CO4
	8	Tell the style of cooking in which food is sealed in pots and cooked over low flame to preserve the nutrition and flavor a) Musk b) Dum c) Ver d) Lagan	K2	CO4
5	9	Which of the following is a dish from Thai region? (a) Tom Yum Goong (b) Nasi Padang (c) Okonomiyaki (d) Chow Mein	K1	CO5
	10	Choose the method to preserve fish in Japanese cuisine a) Ikejime b) Yubiki c) Arai d) All the above	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.	Discuss the preparation of red gravy and mention its uses.	K2	CO1
	(OR)			
	11.b.	Explain the Heritage of Indian Cuisine.		
2	12.a.	Develop the procedure to season the tandoor.	K3	CO2
	(OR)			
	12.b.	Summarize the classical dishes made from 'Dum' cooking.		
3	13.a.	Select the specialty dishes of Awadhi cuisine and write a note.	K3	CO3
	(OR)			
	13.b.	Build an interesting narration on Kashmiri cuisine.		
4	14.a.	List down the significance of Tamil Nadu cuisine & give recipes for any two sweet dishes from the region .	K4	CO4
	(OR)			
	14.b.	Categorize the cuisine of kerala and give recipes for any two popular dishes of kerala.		
5	15.a.	Examine the popularity of Chinese cuisine with examples.	K4	CO5
	(OR)			
	15.b.	Analyze the features of Japanese 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	Discuss about the different rice preparations of India.	K4	CO1
2	17	Enumerate the types of Marin ache & write a note on the uses of margination in cookery.	K4	CO2
3	18	Evaluate the richness of Mughlai cuisine elaborately.	K5	CO3
4	19	Elucidate on the uniqueness of Andhra Pradhesh cuisine.	K4	CO4
5	20	Assess the prominence of Thai Cuisine in detail.	K4	CO5