

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023
(First Semester)

Branch - HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATIONS - I

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	Who develop the brigade de cuisine a) James Hoper b) Julia Child c) Mario Batali d) Auguste Escoffier	K1	CO1
	2	Which knife is used to split the bones of large meat a) Clever b) Fillet knife c) Kukri d) Utility knife	K2	CO1
2	3	Find the fat content in butter a) 53.7% b) 49 % c) 81% d) 94%	K1	CO2
	4	Tell lard is a rendered fat from which animal? a) Pig b) Buffalo c) Goat d) Camel	K2	CO2
3	5	Select the cooking method which involve the combination of both roasting and stewing a) Grilling b) Boiling c) Braising d) Frying	K1	CO3
	6	Show the example for a shell fish a) Pomfret b) Tuna c) Prawns d) Sardine	K2	CO3
4	7	Bisques are thickened soup made from a) Pork b) Shell fish c) Beef d) Chicken	K1	CO4
	8	Aioli is a derivative of _____ a) Hollandaise b) Tomato c) Mayonnaise d) Bechamel	K2	CO4
5	9	Find which is not a sandwich a) Hamburger b) Shawarma c) Hot-dog d) Coleslaw	K1	CO5
	10	Select the savoury meat gelatin made from meat stock a) Aspic b) Benzoate c) Chloride d) Peach jelly	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.	Interpret cooking and its methods.	K2	CO1
	(OR)			
	11.b.	Demonstrate the sections of kitchen.		
2	12.a.	Identify the uses of thickening agents.	K2	CO2
	(OR)			
	12.b.	Explain the importance of fats and oils in cooking.		
3	13.a.	Examine the important of weighing & measuring.	K4	CO3
	(OR)			
	13.b.	Classify the selection of pork meat.		
4	14.a.	Assess the production of white, brown and fish stock.	K4	CO4
	(OR)			
	14.b.	Inspect the classification of soup.		
5	15.a.	Survey the uses of gelatin with its preparation method.	K4	CO5
	(OR)			
	15.b.	List out the types of salad dressings.		

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 the classical kitchen brigade.	K5	CO1
2	17	Evaluate the types of dairy products.	K5	CO2
3	18	Examine the cuts of fish.	K4	CO3
4	19	Interpret the production of mother sauces and its derivatives.	K4	CO4
5	20	Construct your own appetizer with its recipe and garnish.	K6	CO5

Z-Z-Z

END