

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022
(First Semester)

Branch – HOSPITALITY MANAGEMENT

FOOD PRODUCTION OPERATION – I

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 French term of Vegetable Cook?
(i) Chef Gardermanger (ii) Chef Tourant
(iii) Chef Entremetier (iv) Chef Communar
- 2 The French term for melted butter is _____.
(i) Beurre Fondue (ii) Beurre Noisette
(iii) Beurre Noir (iv) Beurre Manie
- 3 _____ means Vegetables are cut into fine dices.
(i) Mace doine (ii) Brunoise
(iii) paysanne (iv) mirepoix
- 4 Minestrone is a national soup of _____.
(i) Spain (ii) France
(iii) England (iv) Italy
- 5 _____ is a soluble protein got from cows hoofs.
(i) Glaze (ii) Gelatin
(iii) Gluten (iv) Gherkin

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Discuss the objectives of cooking.
OR
b Enumerate the duties and responsibilities of executive chef.
- 7 a Brief about different types of butter.
OR
b List down various fats and oils used in kitchen.
- 8 a Compare Kneading and creaming.
OR
b Elucidate the selection procedures of fish.
- 9 a Explain Stock and write down the uses of stock.
OR
b Describe sauce and give the uses of sauce.
- 10 a Define salad and list the characteristics of salads.
OR
b Highlight the parts of salad.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11 a Classify in detail about different sections in kitchen department.

OR

b Draw an organizational structure of large kitchen.

12 a Describe about the classifications of vegetables with examples.

OR

b Enumerate in detail about different types of cream.

13 a Summarise methods of cooking.

OR

b Discuss in detail about the classification of fish with examples.

14 a Analyze the recipe and method of basic mother sauces.

OR

b Discuss about the classification of soup with examples.

15 a Enumerate in detail about different types of dressings.

OR

b Point in detail about different types of sandwich.

Z-Z-Z

END