

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

COURSE : 4th Semester of 3-year B.Sc. in H&HA
SUBJECT : Food Production Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the salient features of Maharashtrian cuisine alongwith **five** regional signature dishes.

OR

Briefly explain the concept of off-premises catering in India.

(10)

Q.2. What factors would one consider for planning menu for hospital catering? Explain different types of diets.

(10)

OR

List atleast **ten** large essential equipment used in Quantity Food Kitchen. Describe **four** equipment and their uses.

(2+8=10)

Q.3. "Menu Planning plays a major role in the food industry". Discuss with reference to Airline and Railway catering.

OR

Discuss the role of indent and standard recipe in maintaining the kitchen food cost.

(10)

Q.4. "Snacks are popular in our country". Give **two** examples each from North, East, West and South region. Describe each item.

(10)

OR

Describe different methods of cooking Indian breads. Give one recipe for three different methods.

(10)

Q.5. What factors affect the eating habits of people in our country?

(10)

- Q.6. Compare and contrast between Lucknowi and Chettinad cuisine. (10)
- Q.7. Write short notes on the following (**any two**):
- (a) Mobile catering
 - (b) Standard purchase specification
 - (c) Problems associated with institutional and industrial catering
 - (d) Parsi cuisine
- (2x5=10)
- Q.8. (a) What is cyclic menu?
(b) Describe the importance of cyclic menu in institutional catering.
(c) List factors that affect cyclic menu. (2+4+4=10)
- Q.9. Describe the following terms in one or two lines:
- | | |
|------------------|----------------------|
| (a) Gushtaba | (b) Double ka meetha |
| (c) Alle Belle | (d) Dhansak |
| (e) Zauq-E-Shahi | (f) Tamatar kut |
| (g) Khajja | (h) Srikhand |
| (i) Dal Bafla | (j) Jalebi |
- (10x1=10)
- Q.10. Write short notes on **any five**:
- (a) Staffing for volume cooking.
 - (b) Principles of intending for volume production.
 - (c) Garam masala.
 - (d) List **ten** desserts from different States.
 - (e) Indian gravies.
 - (f) Characteristics of sea catering.
 - (g) Staple diet.
- (5x2=10)
