

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

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. Classify quantity kitchen equipment and explain the advantage of using multipurpose equipment in quantity cooking. (10)

Q.2. What is an Indent? How does standard recipe help in indenting? (10)

Q.3. Define off-premises catering. Explain the factors one needs to consider to make it successful.

OR

Write an essay on growth and development of "off premises catering". (10)

Q.4. (a) Menu planning plays a major role in the food production industry. Elucidate.
(b) How is cyclic menu important in planning menu for an institution? (5+5=10)

Q.5. (a) What is welfare catering? Briefly explain its branches.
(b) Discuss the factors involved in preparing menus for patients, hospital staff and visitors.

OR

(a) What are the characteristics of Railway catering?
(b) Why Marine catering is a complex operation? (5+5=10)

Q.6. State how effective purchasing systems helps in controlling the food cost in large scale food production? (10)

Q.7. Discuss factors that affect eating habits in different parts of India. (10)

Q.8. List and explain salient features of North Eastern cuisine.

OR

List and explain salient features of Rajasthani cuisine.

(10)

Q.9. Discuss the important features of Chettinad cuisine. List and describe **four** signature dishes of it.

(5+5=10)

Q.10. **A** Write short note on **any one** of the following:

- (i) Dry storage (ii) Tilting Brat Pan

(4)

B Explain briefly (**any three**):

- (i) Zarda (ii) Dhungar (iii) Koshambir
(iv) Gonghura (v) Lal mass (vi) Bhojwan masala

(3x2=6)
