

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2013-2014**

COURSE : 5th Semester of 3-year B.Sc.in H&HA (**Specialisation**)  
SUBJECT : Food Production Management - III  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

---

(Marks allotted to each question are given in brackets)

---

Q.1. Give the technical specifications, use and safety handling procedures for the following equipment (**any four**):

- |                   |                    |                     |
|-------------------|--------------------|---------------------|
| (a) Combi oven    | (b) Gravity slicer | (c) Pressure fryers |
| (d) Blast freezer | (e) Dough sheeter  | (f) proofer         |

(4x2 ½ =10)

**OR**

List the major equipment required for a 100 cover multi-cuisine restaurant with technical specifications and brand names.

(10)

Q.2. Spices and condiments play a very important role in every cuisine. Explain **any ten** spices and condiments from oriental cuisine.

**OR**

Explain **any ten** spices and condiments from Far-East cuisine.

(10)

Q.3. Dum cooking is the integral part of Indian cuisine. Define the term Dum and discuss any **ten** Dum cooked items in detail

(10)

**OR**

Explain the following:

- (a) Ghee durust karna
- (b) Dhungar
- (c) Dum Dena
- (d) MOIN
- (e) Chandi warq

(5x2=10)

Q.4. What is HACCP? How does the HACCP norm help in delivering the quality food?

(10)

Q.5. Tandoor is very versatile equipment in the Indian cuisine. With brief description plan various courses of menu items that are prepared. (10)

Q.6. Street foods are very popular in India. List important street foods of **Ten States** with **one line** description. (10)

Q.7. No festival begins or ends without special dishes. Explain the important of ONAM festival and explain about the special items of ONAM SADIA that are prepared during the festival.

**OR**

Explain the mythological reason behind the Dussera festival. How do Bengalis celebrate it and what are the special items that are prepared? (10)

Q.8. Explain about the speciality cooking techniques in detail with examples for the following (**any two**):  
(a) Bar-Be-Cue (b) TAGINE (c) Sous-Vide (2x5=10)

Q.9. Write short notes on (**any five**):  
(a) Moroccan Spice (b) All spice  
(c) Sambal (d) Katlamba  
(e) Creole spice (f) Wasabi (5x2=10)

Q.10. Match the following:  
(a) Ramzan (i) Gujia  
(b) Ganesh Chaturthi (ii) Biryani  
(c) Christmas (iii) Egg  
(d) Onam (iv) Roast Turkey  
(e) Sankranti (v) Haleem  
(f) Diwali (vi) Bhang  
(g) Durga Pooja (vii) Sadia  
(h) Bakrid (viii) Pongal  
(i) Holi (ix) Modak  
(j) Easter (x) Chaal Kola Prasad (10x1=10)

\*\*\*\*\*