

ROLL No.....

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

COURSE : 6th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food Production Management - V
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Pâté De Foie Gras is a gourmet speciality. Explain the process in preparing the finest form of Pâté De Foie Gras. (10)

OR

Write short notes on **any two**:

(i) Angus Beef (ii) Beluga (iii) Sushi (2x5=10)

Q.2. Explain in detail the classical speciality Hors d'oeuvres and give the accompaniments for the same. (10)

Q.3. Mediterranean cuisine is famous for its Mezze Platter. Give the list of Mezze and explain its speciality. (10)

Q.4. Jewish food is similar to Halal food. Discuss and justify your statement. (10)

Q.5. Explain the basics used in the plate presentation. (10)

Q.6. Give the ways and means of recycling food waste without disturbing the Eco system. (10)

Q.7. Write short notes on **any two**:
(a) Yield forecasting
(b) Volume forecasting
(c) Recipe file (2x5=10)

Q.8. Explain the food terms (**any ten**):

- | | | |
|-----------------|--------------|-----------------|
| (a) Zatar | (b) Tapas | (c) Sambal Olek |
| (d) Nasi Goreng | (e) Tempura | (f) Kibbeh |
| (g) Pita | (h) Dolmades | (i) Som Tom |
| (j) Jambalaya | (k) Falafel | (l) Sashimi |

(10x1=10)

Q.9. What is the role of non-edible components in food photography?

OR

What are the factors to be considered in Menu engineering?

(10)

Q.10. What qualities should a Chef have to be successful entrepreneur?

OR

List the problems faced by a new entrepreneur in the Indian market.

(10)
