

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

COURSE : 3rd 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. "Tandoori dishes are popular in our country". Justify this statement. List **three** vegetarian kababs and **three** non-vegetarian kababs with one line description of each.

(10)

OR

Prepare an indent for 100 portion for the dishes listed below:

- | | |
|-------------------|------------------|
| (a) Methi murg | (b) Palak paneer |
| (c) Tikon paratha | (d) Phirni |

(4x2 ½ =10)

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

(10)

Q.3. "Snacks are popular in our country". Discuss in one line with **two** examples each from North, East, West and South region.

OR

List various points to be considered for the purchase of large equipment in quantity food kitchen.

(10)

Q.4. Discuss different factors responsible for the change in the food habits in our country.

(10)

Q.5. Discuss the different types of Gravies used in Indian cooking.

(10)

Q.6. "Transport catering plays a vital role in our country". Explain in detail.

(10)

- Q.7. (a) Explain in detail the eating habits of people in Bengal.
(b) List **five** dishes from Bengal with one line description of each.
- OR**
- (a) Explain in detail the eating habits of people in Andhra Pradesh.
(b) List **five** dishes from Andhra Pradesh with one line description of each.
(5+5=10)
- Q.8. List the ingredients, time and method of preparation of Gajar halwa for 100 portions. Indicate portion size.
(8+2=10)
- Q.9. Write short notes on the following (**any five**):
- | | |
|----------------------------|---------------------|
| (a) Gujarati snacks | (b) Standard recipe |
| (c) Wazwan | (d) Galley |
| (e) Purchase specification | (f) Food cost |
| (g) Panch phoran | (h) Sambar masala |
- (5x2=10)
- Q.10. Match the following:
- | | |
|----------------------|-----------------------|
| (a) Kangucchi | (i) Mortar and Pestle |
| (b) Nadru Yakhni | (ii) Mutton |
| (c) Chettinad | (iii) Rajasthan |
| (d) Sofiyani Biryani | (iv) Chicken |
| (e) Kacchi Biryani | (v) Goa |
| (f) Aloo Mangodi | (vi) Tamil Nadu |
| (g) Bebinca | (vii) Lotus Stem |
| (h) Erussery | (viii) Morel |
| (i) Hamam Dasta | (ix) Pumpkin |
| (j) Pauni | (x) Perforated Spoon |
| | (xi) Ladle |
| | (xii) Fish |
- (10x1=10)
