

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : 2nd Semester of Post Graduate Diploma in
Dietetics & Hospital Food Service
SUBJECT : Nutrition Industry Management-II
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. (i) Idea generally evolve through a creative process. Elaborate
(ii) What are the characteristics of a successful entrepreneur?
(7+3=10)

Q.2. Explain the following:
(a) Ala Carte
(b) Table d'hôte
(c) Du juor
(d) Banquet service
(e) Waiter service
(5x2=10)

Q.3. Briefly explain the following business requirements:
(a) Government requirements
(b) Marketing
OR
(a) Suggest the ways of displaying menu.
(b) Briefly explain the basic steps of menu construction.
(2 ½ + 2 ½ =5)

Q.4. What considerations will you keep in mind for planning a days' menu for:
(a) Conference
(b) Boarding school
OR
(a) Explain "production forecasting" and "production scheduling".
(b) List the advantages of self-service.
(3+2=5)

Q.5. Food Production process involves number of inter-dependent activities. Elaborate.

(5)

OR

- (i) Enumerate ways of effectively using “leftovers”.
- (ii) How does preparation and cooking methods effect nutritional quality of foods?

(2 ½ + 2 ½ =5)

Q.6. Explain the following cooking methods:

- (a) Boiling (b) Stewing (c) Broiling
- (d) Braising (e) Grilling

(5x1=5)

Q.7. (i) Explain the common methods used for recipe adjustment.
(ii) What is a standardized recipe? Why is it an important tool in production control?

OR

- (i) What are critical control points? List **any five** CCP's in a food production operation.
- (ii) Enlist the recommendations provided by NSF for food service equipment.

(3+2=5)

Q.8. Explain the following in 2-3 lines:

- (a) Shotgun approach
- (b) Speciality restaurant
- (c) Fermentation
- (d) Mobile vending
- (e) RTE

(5x1=5)
