

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

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. List **any ten** heavy equipment used in mass/volume feeding and give the care and maintenance of **any two**:

(5+5=10)

OR

Explain the factors that affect the selection of kitchen equipment for bulk food production.

(10)

Q.2. Explain the various factors to be considered while planning menu for mass catering.

OR

Discuss the various challenges faced by chefs while indenting for volume feeding organizations.

(10)

Q.3. Write short notes on **any two** of the following:

- (a) Hospital catering
- (b) Standard Purchase Specification
- (c) Explain the concept of central production unit
- (d) Explain the objectives of production planning

(2x5=10)

Q.4. Explain the different types of institutional and industrial catering.

(10)

Q.5. List the ingredients used in the preparation of the following spices (**any five**):

- (a) Sambar masala
- (b) Panch phoren masala
- (c) Lazzat-e-Taam
- (d) Potli ka masala
- (e) Chettinad masala
- (f) Pav bhaji masala
- (g) Chaat masala

(5x2=10)

- Q.6. List and explain **any ten** Indian kebabs with respect to regions and variety of ingredients. (10)
- Q.7. Discuss the role of modern equipment in the scope, development and growth of outdoor catering. (10)
- Q.8. Discuss the various factors that affect the food habits of a community. (10)
- Q.9. Explain the salient features of Bengali Cuisine. Explain **any five** dishes from it. (5+5=10)

OR

Discuss the contributions made by various communities in adding value to the cuisine of our country. (10)

Q.10. Explain **any ten** of following terms:

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|-----------------------|-------------------------|
| (a) Gongura | (b) Gucchi |
| (c) Ker sangri | (d) Pongal |
| (e) Kubhani ka meetha | (f) Vindaloo |
| (g) Sheermal | (h) Ghee durusth karana |
| (i) Avial | (j) Farsan |
| (k) Pulihara | (l) Puran poli |
| (m) Haleem | (n) Galavat |
| (o) Dhunar | |

(10x1=10)
