

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2016-2017**

COURSE : 4<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Food Production Operations  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Explain the salient features of Maharashtrian cuisine alongwith **five** regional signature dishes.

**OR**

Briefly explain the concept of off-premises catering in India.

(10)

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

(10)

**OR**

List atleast **ten** large essential equipment used in Quantity Food Kitchen. Describe **four** equipment and their uses.

(2+8=10)

Q.3. "Menu Planning plays a major role in the food industry". Discuss with reference to Airline and Railway catering.

**OR**

Discuss the role of indent and standard recipe in maintaining the kitchen food cost.

(10)

Q.4. "Snacks are popular in our country". Give **two** examples each from North, East, West and South region. Describe each item.

(10)

**OR**

Describe different methods of cooking Indian breads. Give one recipe for three different methods.

(10)

Q.5. What factors affect the eating habits of people in our country?

(10)

- Q.6. Compare and contrast between Lucknowi and Chettinad cuisine. (10)
- Q.7. Write short notes on the following (**any two**):
- (a) Mobile catering
  - (b) Standard purchase specification
  - (c) Problems associated with institutional and industrial catering
  - (d) Parsi cuisine
- (2x5=10)
- Q.8. (a) What is cyclic menu?  
(b) Describe the importance of cyclic menu in institutional catering.  
(c) List factors that affect cyclic menu. (2+4+4=10)
- Q.9. Describe the following terms in one or two lines:
- |                  |                      |
|------------------|----------------------|
| (a) Gushtaba     | (b) Double ka meetha |
| (c) Alle Belle   | (d) Dhansak          |
| (e) Zauq-E-Shahi | (f) Tamatar kut      |
| (g) Khajja       | (h) Srikhand         |
| (i) Dal Bafla    | (j) Jalebi           |
- (10x1=10)
- Q.10. Write short notes on **any five**:
- (a) Staffing for volume cooking.
  - (b) Principles of intending for volume production.
  - (c) Garam masala.
  - (d) List **ten** desserts from different States.
  - (e) Indian gravies.
  - (f) Characteristics of sea catering.
  - (g) Staple diet.
- (5x2=10)

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