ROLL NO....................................

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2019-2020

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.   Explain the salient features of Bengali cuisine, considering the major ingredients used, food habits, geographic location etc. List **five** speciality dishes from the region and describe each in two lines.
OR
Compare and contrast between Hyderabadi and Lucknow cuisine.

(10)

Q.2.   Classify quantity kitchen equipment and list major equipment and explain the advantage of using multipurpose equipment in quantity cooking.
OR
Describe atleast **five** important major electrical equipment used in quantity cooking and its care and maintenance.

(10)

Q.3.   (a)   Define indenting. Write principles of indenting.
        (b)   Prepare an indent for 200 portions and total quantity required for the following dishes:
               (i)   Mutton Kolhapuri   (ii)   Sarson ka saag

(5+5=10)

OR

Plan a cyclic menu for high school mess - serving breakfast, lunch and dinner for 400 students. The cost per student should not exceed Rs.100/- per day.

(10)

Q.4.   Define the term mithai. Give **two** examples from eight States with one-line explanation.

(2+8=10)

OR

        (a)   List the thickening agents used in Indian cookery.
        (b)   Explain their importance in various Indian regional dishes with examples.

(5+5=10)

Q.5.   Discuss briefly **any two**:
        (a)   Parsi Cuisine
        (b)   Chettinad Cuisine
        (c)   Bohri Cuisine

(5x2=10)

Q.6.   Write short notes on (**any two**):
        (a)   Hospital catering   (b)   Off-premises catering   (c)   Airline catering

(2x5=10)

Q.7.   Explain the following terms (**any five**):
        (a)   Farsan   (b)   Pulusu   (c)   Shukto   (d)   Avial
        (e)   Goda Masala   (f)   Ker sangria   (g)   Toddy   (h)   Kachri
        (i)   Gojju   (j)   Ghee durust Karna

(5x2=10)

Q.8.   Give **two** examples of following:
        (a)   Muslim breakfast dish from Hyderabad   (b)   Meat dish from Kerala
        (c)   Fish dish from West Bengal   (d)   Vegetable dish from Kashmir
        (e)   Kebab from Lucknow

(5x2=10)

Q.9.   Match the following:
(a)   Guddi Padwa   (i)   Kerala
(b)   Onam   (ii)   Hyderabad
(c)   Kalpasi   (iii)   Bengali
(d)   Bori samosa   (iv)   Maharashtra
(e)   Gobindobhog   (v)   Tamil Nadu
(f)   Farzan   (vi)   Rajasthan
(g)   Chitranna   (vii)   Andhra Pradesh
(h)   Dodol   (viii)   Goa
(i)   Laal Maas   (ix)   Karnataka
(j)   Gonghura   (x)   Kashmir

                                                                        (10x1=10)

Q.10.   Fill in the blanks:
(a)   _____ is called spice region.
(b)   Iguru is a _____ preparation.
(c)   Saboodana is made from _____.
(d)   Khagina is _____ preparation.
(e)   Indian term for dry mango powder is _____.
(f)   Sandesh is made of _____.
(g)   Kewra is obtained from _____.
(h)   Sol kadi is a starter from _____.
(i)   Samosa are called as _____ in Bengal.
(j)   Vada curry is famous side dish for _____.

                                                                        (10x1=10)

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