

ROLL No.....

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

COURSE : 5th Semester of 3-year B.Sc.in H&HA (**Specialisation**)
SUBJECT : Food Production Management - III
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. What technical features determine selection of modern kitchen equipment? Give uses and specification for (**any two**):

- (i) Induction plate (ii) Convection oven (iii) Steamer
(iv) Microwave oven

(5+2x 2 ½ =10)

OR

Identify the major and minor equipment required for a 180 cover Indian cuisine restaurant serving all three meals.

(10)

Q.2. Mediterranean cuisine is very distinct in the world because of the spices and condiments that are available in the region. Explain in detail **ten** condiments and spices with their use in the cuisine.

OR

Compare and contrast between Mediterranean and Latin American cuisine, spice & condiments and their uses.

(10)

Q.3. Dum cooked items have a special place in the Indian cuisine. Why is it so? Plan a wedding menu with maximum Dum cuisine items in it with brief description of each.

(10)

OR

Explain the following:

- (a) Zamin Doz (b) Seeni (c) Mahi Tawa
(d) Ittr (e) Dum Dena

(5x2=10)

Q.4. How is tandoor constructed? What are the various types of tandoors? How is a new tandoor tempered/seasoned?

(5+2 ½ + 2 ½ =10)

Q.5. Explain how the Maharashtrians celebrate the Ganesh festival with the speciality items that are prepared for the occasion. (10)

Q.6 List and describe five speciality food items of the following festivals:

(i) Diwali (ii) Durga Puja (iii) Onam (iv) Parsi New Year
(4x 2 ½ =10)

Q.7. Explain the speciality preserving technique in detail with examples for the following (**any two**):

(i) Freezing (ii) Canning (iii) Curing & Brining
(2x5=10)

Q.8. Elucidate the role of HACCP in Food Production. (10)

Q.9. Write short notes on (**any five**):

(a) Haris (b) Galangal (c) Mexican spice
(d) Sassafras (e) Annatto (f) Nori sheet
(5x2=10)

Q.10. Match the following:

(a) Ven Pongal	(i) Kerala
(b) Pesaruttu	(ii) West Bengal
(c) Bisi Bele Bath	(iii) Tamil Nadu
(d) Jalebi	(iv) Bihar
(e) Puttu	(v) Andhra Pradesh
(f) Poha	(vi) Gujarat
(g) Kachodi	(vii) Punjab
(h) Luchi	(viii) Rajasthan
(i) Farsan	(ix) Maharashtra
(j) Litti	(x) Karnataka

(10x1=10)
