

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

COURSE : 6th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food Production Management - V
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. What are the influences and specialities of Lebanese Cuisine? Give important equipment used in this cuisine.

OR

What is Oriental cuisine and explain the food specialities of the countries from this region?

(10)

Q.2. Explain in detail (**any two**):

(a) Caviar (b) Sushi (c) Salmon (d) Angus beef
(2x5=10)

Q.3. Explain the different types and methods in making Sushi.

(10)

Q.4. What are the modern concepts in plate presentation?

OR

Give in detail the role of garnishes in plate presentation. What are unconventional garnishes?

(10)

Q.5. What is the difference between vegetarian cuisine and vegan cuisine? List some of the special vegan food.

OR

List the rules and regulations followed in preparing and consuming Kosher food.

(10)

Q.6. What is food photography and food styling? What are the openings for food professionals in these industries?

(10)

Q.7. Write short notes on the following (**any ten**):

- (a) Sumac
- (b) Kibbeh
- (c) Tabbouleh
- (d) Bami Goring
- (e) Kimchi
- (f) Sashimi
- (g) Gari
- (h) Gumbo
- (i) Tagine
- (j) Couscous
- (k) Halloumi
- (l) Labneh

(10x1=10)

Q.8. What are the qualities required by a chef to be a successful entrepreneur?

OR

List the problems faced by a new entrepreneur.

(10)

Q.9. As a Chef, give the ways and means to control food cost and to recycle food.

(10)

Q.10. What is organic food? Give its advantages. How do you use it as an "USP"?

(3+4+3=10)
