

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

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. List the different types of equipment required for a bulk kitchen and give the care and maintenance of **any five** heavy equipment.

**OR**

Classify Quantity Kitchen equipment with help of examples. Explain the points to be considered while procuring this equipment.

(5+5=10)

Q.2. Plan a 3-day cyclic menu for a hostel mess serving 500 PAX. Calculate the total indent cost at the prevailing market rate:

- (i) Food allowance: Rs.40/- per day.
- (ii) 3 meals; break-fast, lunch, dinner
- (iii) Make necessary assumptions.

(7+3=10)

Q.3. Give the classification of welfare catering and discuss the salient features.

(5+5=10)

Q.4. Write short notes on **any four** of the following:

- (a) Principles of indenting
- (b) Staffing for volume production
- (c) Hospital catering
- (d) Flight catering
- (e) Mobile catering
- (f) Nutritional factor for industrial worker

(4x2 ½ =10)

Q.5. Discuss the various factors affecting the food habits of people in different parts of India. Illustrate with examples.

**OR**

Discuss the contribution of **any five** communities in the growth and development of the Indian culinary mosaic.

(10)

Q.6. Discuss **any ten** Indian sweets with respect to regions and variety of ingredients.

**OR**

Discuss **any ten** Indian breads with respect to cooking methods and variety of ingredients.

(10)

Q.7. Mention the State/Region and give a one or two line description for **any ten** of the following items:

- |                   |                        |                      |
|-------------------|------------------------|----------------------|
| (a) Mache Paturi  | (b) Dum Dena           | (c) Puran Poli       |
| (d) Sarso Ka Saag | (e) Panch Phoren       | (f) Gongura          |
| (g) Goda Masala   | (h) Haleem             | (i) Dal Bhati Churma |
| (j) Ghewar        | (k) Potli Ka Masala    | (l) Pongal           |
| (m) Sandesh       | (n) Ghee Durush Karana |                      |

(10x1=10)

Q.8. Explain the salient features of **Kashmiri OR Kerala** cuisine with respect to the following factors:

- |                           |                           |
|---------------------------|---------------------------|
| (a) Geographical features | (b) Historical background |
| (c) Seasonal availability | (d) Special equipment     |
| (e) Staple diet           |                           |

(5x2=10)

Q.9. (a) Discuss in detail the purchase system and techniques.  
(b) Give the specification for Tandoori Chicken and Salad tomatoes in prescribed format.

(6+4=10)

**OR**

Explain the concept of base kitchen help in off-premise catering. List the factors to be considered while planning an off-premise catering menu.

(5+5=10)

Q.10. **A** Fill in the blanks:

- (i) \_\_\_\_\_ is the term used for Gujarati snacks.  
(ii) A soup made from trotters and tongue of lamb is called \_\_\_\_\_.  
(iii) 'Besan' is obtained by milling \_\_\_\_\_ dal.  
(iv) Marathi Mukku is used in \_\_\_\_\_.  
(v) Indian culinary term for dry mango powder \_\_\_\_\_.

**B** Match the following:

- |                   |                 |
|-------------------|-----------------|
| (i) Govind bhog   | (a) Tamil Nadu  |
| (ii) Lukmi        | (b) Bengal      |
| (iii) Chitranna   | (c) Hyderabad   |
| (iv) Deghad Phool | (d) Maharashtra |
| (v) Guddi pudva   | (e) Karnataka   |

(5+5=10)

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