

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2018-2019

COURSE : 4th 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. The development of technology has changed the face of modern kitchen. Justify the statement in detail by discussing about **any five** latest kitchen equipment used in Indian kitchen.

OR

Classify kitchen equipment used in quantity food production. Discuss their specifications, uses, care and maintenance of **any five** of these. (10)

Q.2. In Indian Cookery, various ingredients are used as thickening agents. What are these ingredients and how are they used to prepare the gravies? Give **two** menu items of each. (10)

OR

(a) What is Standard Purchase Specification?

(b) What important points will you consider while purchasing and storing the following:

(i) Chicken (b) Fish (c) Potato (d) Green peas

(2+8=10)

Q.3. Compare and contrast the ethnic ingredient mixing, eating traditions between local Hindus and Catholics in Goan cuisine.

OR

Discuss about Bengali cuisine in relation to Geographical location, Historical background, staple diet, equipment used, special occasions and festivals.

(10)

Q.4. Enlist the gravies used in Indian kitchen. Explain their method of preparation and name atleast **two** dishes that can be made from each gravy. (10)

OR

Explain about Tandoor with a neat diagram. List and explain in one or two lines ten items that can be prepared using tandoor.

(5+5=10)

Q.5. What are the basic principles of menu planning for quantity food production? Explain the various factors that need to be considered while planning a menu for volume feeding outlets.

(5+5=10)

Q.6. Discuss about mobile catering and its important salient features with reference to its branches.

(10)

Q.7. Plan a weekly cyclic menu for residential high school children from breakfast to dinner with an allowance of Rs.120/- per day, keeping nutritional factors in mind. (10)

Q.8. Explain the following in one or two lines:

(i) Sheermal (ii) Potli masala (iii) Vindalo (iv) Zameen Doz (v) Wazwan

(vi) Goda masala (vii) Panch phoron (viii) Lazzat e Taam (ix) Dum Pukth (x) Pradhamam

(10x=10)

Q.9. Write short notes on the following:

(a) Theme dinners (b) Centralized kitchen (c) Indenting (d) Diet menus

(4x 2 ½ =10)

Q.10. Match the following:

(a) Badin Jaan	(i) Tamil Nadu
(b) Makki ki roti	(ii) Kerala
(c) Shikampuri	(iii) Gujarat
(d) Arroz	(iv) Hyderabad
(e) Amti	(v) Bengal
(f) Sukto	(vi) Goa
(g) Moilee	(vii) Rajasthan
(h) Gatte	(viii) Awadh
(i) Undhiyu	(ix) Maharashtra
(j) Tabakmaaz	(x) Punjab
	(xi) Kashmir

(10x1=10)
