

ROLL No.....

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

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. How effective purchasing systems help in controlling the food cost in large scale Food Production? (10)

Q.2. List the salient features of Kashmir cuisine, considering the major ingredients used, food habits, geographic location, seasonal availability etc. List **five** speciality dishes from the region and describe each in two or three lines and. (5+5=10)

OR

List the salient features of Hyderabad cuisine, considering the major ingredients used, food habits etc. List **five** speciality dishes from the region giving the method of cooking and recipe of each. (5+5=10)

Q.3. Describe atleast **five** important large equipment used in Quantity Food Cooking. (5x2=10)

OR

Plan a week's cyclic menu for an Institutional canteen, considering the following factors:

- (i) Permissible food allowance of `50/- per day per student.
- (ii) Meals are – Breakfast, Lunch and Dinner

(10)

Q.4. List **ten** Indian Rotis, one from different regions, with brief description of each roti. (10x1=10)

OR

List **ten** Indian Sweet preparation with their region of origin. Describe each in one or two lines. (10x1=10)

Q.5. Write short notes on **any two**:

- (a) Standard Purchase Specification for Quantity Purchasing.
- (b) Indian Snacks
- (c) Basic Indian Gravies

(2x5=10)

Q.6. Write in detail the functioning of a flight kitchen catering to both domestic and international flights.

OR

Explain in detail the process of preparation and service of food in trains.

(10)

Q.7. Explain the following terms:

- (a) Dum (b) Loab
(c) Baghar (d) Gile hikmat
(e) Dhungar

(5x2=10)

Q.8. Describe the following dishes (a paragraph each).

- (a) Avial (b) Rista
(c) Kosha Mangsho (d) Galina xacuti
(e) Dalcha

(5x2=10)

Q.9. Differentiate between:

- (a) Haleem and Lapsi
(b) Biryani and Pulao
(c) Potli Ka Masala and Goda Masala
(d) Naan and Kulcha
(e) Bhaji and Thoran

(5x2=10)

Q.10. Fill in the blanks:

- (a) A soup made from trotters and tongue of lamb is called _____.
(b) Sheerannam is _____ cooked with milk and sugar.
(c) _____ kabab made from the drumsticks of chicken.
(d) _____ is a pungent mustard paste from Bengal.
(e) Bisi Bele Bath is from _____.
(f) Muruku is a _____ from Southern India.
(g) _____ is a pink-coloured tea from Kashmir.
(h) Kewra is obtained from _____ plant.
(i) Sanjha chullah is also known as _____.
(j) Bebinca is famous dessert from _____.

(10x1=10)
