

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

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. Discuss the factors to be considered while selecting large equipment for banquet kitchen preparing Indian menu which can cater to 1500 pax. (10)

Q.2. Indenting plays an important role in bulk food production. Explain. Prepare an indent for 100 pax. for Haryali Murg.

OR

Plan a cyclic menu for Institute canteen kitchen for breakfast and dinner which serves for 250 students. The cost should not exceed Rs.85/- per day.

(10)

Q.3. Write in detail the functioning of a flight kitchen catering to domestic and international flights.

OR

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

(10)

Q.4. Name **ten** types of Indian bread with its origin and procedure of preparation.

OR

Mention **ten** types of popular Indian sweets covering different regions of India. Describe each in one or two lines.

(10)

Q.5. Explain the salient features of Rajasthani cuisine, considering food habits and major ingredients used. List **five** speciality dishes of this region.

(10)

Q.6. Write short notes on **any two**:

- (a) Off premise catering (b) Wazwan
(c) Tandoori kebab tenderizers

(2x5=10)

Q.7. Describe the following:

- (a) Zarda
- (b) Basundi
- (c) Nimish
- (d) Chorizo
- (e) Dhungar

(5x2=10)

Q.8. Briefly explain the following:

- (a) Parsi cuisine OR Chettinad cuisine
- (b) Purchase specifications OR Meat & Fish storage

(5+5=10)

Q.9. Differentiate between the following:

- (a) Fougath and Poriyal
- (b) Pulao and Biryani
- (c) Phulka and Chapatti
- (d) Shorba and Saar
- (e) Potli ka masala and goda masala

(5x2=10)

Q.10. Write short notes on **any two**:

- (a) Indian Heritage Cuisine
- (b) Factor affecting eating habits in India
- (c) Advantages of a centralised kitchen

(2x5=10)
