

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : 4th Semester of 3-year B.Sc. in H&HA
2nd Year 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. (a) "Indenting plays an important role in bulk food production". Explain.
(b) Prepare an indent for 100 pax for the following menu items:
(i) Pea Pulao
(ii) Lal Mass
(iii) Pindi Channa

OR

- (a) Menu planning plays a major role in the food production industry. Elucidate.
(b) Discuss with references the different types of catering establishment.
(5+5=10)

- Q.2. (a) Describe what is cyclic menu.
(b) How is cyclic menu important in planning menu for an institution?
(c) List **six** electrical operated equipment used in industrial canteen.
(2+5+3=10)

OR

- (a) Classify equipment with example.
(b) Write in detail what are the points one should bear in mind while procuring equipment for large scale food production.
(5+5=10)

- Q.3. With the help of a flow-chart, explain how food is prepared and served in flight.
(10)

OR

What are the characteristics of railway catering? Why marine catering is a complex operation?
(5+5=10)

- Q.4. Write short notes (**any two**):
(a) Outdoor catering/off-premise catering (b) Portion control
(c) Purchasing system
(2x5=10)

- Q.5. (a) Explain chettinad cuisine.
(b) What is the speciality of chettinad cuisine?
(c) List **two** dishes from this region. (3+5+2=10)
- Q.6. (a) List salient features of Gujarati cuisine or Punjabi cuisine, considering geographical features, historical background, seasonal availability and festivals.
(b) List **three** speciality dishes from the region chosen. (7+3=10)
- Q.7. Explain briefly (**any five**):
(a) Galawat (b) Zarda (c) Gile Hikmat (d) Dhungar
(e) Nimish (f) Thoran (g) Koshambir (h) Senai Varual (5x2=10)
- Q.8. Write short notes (**any four**):
(a) Hospital catering (b) Wazwan (c) Indian breads
(d) Tandoor (e) Standard purchase specification (4x2 ½ =10)
- Q.9. (A) State True or False:
(i) Kahwa is from Kashmir
(ii) Appam is a pancake
(iii) Amti a dish from Gujarat
(iv) Avial is a vegetable preparation from Andhra Pradesh
(v) Kachri is a tenderizer
- (B) Fill in the blanks:
(i) Shrikhand is made of _____.
(ii) In Nihari, the _____ of goat is used.
(iii) Kakori is a kebab from _____.
(iv) **Two** common thickening agents are _____ and _____. (5+5=10)
- Q.10. Explain Bohra cuisine. Discuss in detail with some of the signature dishes from the community. (5+5=10)
