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

\[10 \times 1 = 10\]

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

\[5 \times 2 = 10\]

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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