

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2022-2023

COURSE	:	3 rd Semester of 3-year B.Sc. (HHA) Program	
SUBJECT	:	Food Production Operations	
TIME ALLOWED	:	03 Hours	MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the use of any five cooking equipment required for Indian bulk cooking. Also, write in brief the care and maintenance of these equipment. (5+5=10)

OR

Discuss the factors to be considered while selecting equipment for banquet kitchen serving Indian menu. (10)

Q.2. Explain the importance of indenting in bulk food production. Prepare an indent for Paneer Pasanda for 100 pax.

OR

Draw layout of commercial Indian kitchen. Explain space allocation for each section. (10)

Q.3. Explain hospital catering. List the factors to be considered for designing hospital food menu.

OR

Explain Railway catering. List challenges of preparation & service of food in trains. (10)

Q.4. Discuss any ten Indian comfort foods with respect to region and variety of ingredients.

OR

Discuss any ten Indian breads with respect to region of origin, cooking methods and variety of ingredients. (10)

Q.5. Explain the salient features of Bengali Cuisine or Punjabi Cuisine considering food habits and major ingredients used. List five speciality dishes of this region. (7+3=10)

Q.6. Discuss the important features of Chettinad Cuisine. List and describes three signature dish of it. (5+5=10)

Q.7. Write short notes on **any two**:

- (i) Avadhi cuisine
- (ii) Bohra cuisine
- (iii) Wazwan

(5x2=10)

Q.8. Differentiate between the following:

- (i) Rasgulla and Rasmalai
- (ii) Naan and Kulcha
- (iii) Haleem and Lapsi
- (iv) Foogath and Poriyal

(4x 2½ =10)

Q.9. Explain briefly (**any ten**):

- (i) Zarda
- (ii) Safeed Mass
- (iii) Basundi
- (iv) Dhungar
- (v) Panchphoran
- (vi) Farsan
- (vii) Rogan Josh
- (viii) Puranpoli
- (ix) Sandesh
- (x) Nimish
- (xi) Erissery
- (xii) Avial

(10x1=10)

Q.10. Match the following:

- | | |
|------------------|-------------------|
| (i) Punjab | (a) Balchao |
| (ii) Rajasthan | (b) Gil-e-Firdaus |
| (iii) Tamil Nadu | (c) Pongal |
| (iv) Hyderabad | (d) Gushtaba |
| (v) Awadh | (e) Puranpoli |
| (vi) Bengal | (f) Dhokla |
| (vii) Goa | (g) Pindi Choley |
| (viii) Kashmir | (h) Haleem |
| (ix) Maharashtra | (i) Ker sangri |
| (x) Gujrat | (j) Sukto |

(10x1=10)
