

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 List the different types of equipment required for a bulk kitchen and give the care and maintenance of any five heavy equipment.
- Q.24 Mention ten types of popular Indian sweets covering different regions of India. Describe each in one or two lines.
- Q.25 Give the classification of welfare catering and discuss the salient features.

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Roll No.

3rd Sem / Hotel Management & Catering Technology

Subject : Food Production - III

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 A soft diet in hospital catering should have
- a) 1100 kilocalories b) 1700 kilocalories
c) 1500 kilocalories d) 1800 kilocalories
- Q.2 Prawn Pulao is from
- a) Kerela b) Punjab
c) Goa d) Andhra Pradesh
- Q.3 Dispatch advice note prepared by
- a) Purchaser b) Supplier
c) receiving clerk d) departmental head

- Q.4 Carte du Jour MENU refers to?
- Specialty of the house
 - Event menu
 - Fixed menu
 - Menu of the day
- Q.5 Murgh Makhni and Dal Makhni both are flavoured by
- Saunth
 - Annar dana
 - Kasoori methi
 - Aam choor
- Q.6 A tandoor is a clay-pot _____ in which flatbread, meat, vegetables etc. are cooked
- Stove
 - Oven
 - Cooker
 - Frying pan

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 What is tilting pan?
- Q.8 List two popular spices used in kashmiri Cuisine.
- Q.9 Indicate two salient features of bulk food production.

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- Q.10 Name one each staple food of punjabi and guajarati cuisines.
- Q.11 What do you mean by E-Indent?
- Q.12 How many poories can be prepared by 1 Kg atta?

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 How does standard recipe help in indenting?
- Q.14 Describe what is cyclic menu.
- Q.15 Briefly explain four Indian breads along with their methods of cooking.
- Q.16 Give four essentials of menu compilation.
- Q.17 Write down the objectives of Institutional Catering.
- Q.18 What are the characteristics of railway catering.
- Q.19 What is the specialty of chettinad cuisine?
- Q.20 Write down the importance of staffing for volume production?
- Q.21 Explain in detail the eating habits of people in Bengal.
- Q.22 How effective purchasing systems help in controlling the food cost.

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