

B. Sc. (Hospitality & Hotel Administration) Sem – III (2010 Course) :

SUMMER - 2019

SUBJECT : FOOD PRODUCTION – III

Day : Saturday
Date : 20/04/2019

Time : 02.00 PM To 04.00 PM
Max. Marks : 40

S-2019-2497

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 Explain the following culinary terms: **(ANY EIGHT)** **[08]**

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|------------|----------------|
| a) Kahwah | f) Seekh kebab |
| b) Raita | g) Bonda |
| c) Murabba | h) Kofta |
| d) Brista | i) Malpua |
| e) Tikka | j) Gujiya |

Q.2 A hotel proposes to have a food festival to promote Indian cuisine. Plan a food festival menu from the state of Goa and Kashmir. Explain the various food items that can be served to them (any one state). **[08]**

Q.3 Answer **ANY TWO** of the following: **[08]**

- a) State any eight points to be considered while selecting quantity food equipment.
- b) Write a short note on institutional catering.
- c) Explain the effects of the following factors on menu planning:
i) Menu Balance ii) Location iii) Customer profile iv) Pricing

Q.4 Answer **ANY TWO** of the following: **[08]**

- a) Define standard recipe. List any three advantages and disadvantages of standard recipe.
- b) Explain the various factors that influence the state of Punjab.
- c) State the importance of masalas in Indian cooking.

Q.5 Answer **ANY TWO** of the following: **[08]**

- a) Draw and label the cuts of beef with their approximate weight.
- b) State any four criteria for the selection of lamb.
- c) Explain the following masalas:
i) Chaat Masala ii) Garam Masala

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