

**B.Sc. (Hospitality & Hotel Administration)(CBCS 2016 Course Sem-IV  
: SUMMER - 2019**

**SUBJECT : QUANTITY INDIAN FOOD PRODUCTION**

Day : Tuesday  
Date : 09/04/2019

Time : 10.00 AM To 12.30 PM  
Max. Marks : 60

**S-2019-2433**

**N.B.:**

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answers to both the sections should be written in **SAME** answer book.

**SECTION – I**

**Q.1** Explain the following culinary terms (**ANY SIX**): **[06]**

- |           |            |           |           |
|-----------|------------|-----------|-----------|
| a) Ver    | c) Murabba | e) Gajjac | g) Kari   |
| b) Bhurta | d) Yakhni  | f) Brista | h) Baghar |

**Q.2** Attempt **ANY SIX** of the following: **[12]**

- a) Define standard recipe and state any one limitation of using a standard recipe.
- b) State any two advantages of using convenience foods.
- c) State any four points to be considered while purchasing kitchen equipments.
- d) State any four points to be considered while planning a kitchen layout.
- e) State and explain any two types of menus.
- f) Name any four dishes prepared by using white gravy as a base.
- g) Give the composition of Sambar masala.
- h) State and explain any two objectives of food cost control.

**Q.3** Attempt **ANY THREE** of the following: **[12]**

- a) State the use, care and maintenance of the following equipments:
  - i) Salamander
  - ii) Potato peeler
- b) Discuss any four points to be borne in mind while running an Industrial canteen.
- c) Plan a daily menu for an Institutional canteen serving breakfast, lunch and dinner for 3000 pax.
- d) Classify masalas. State the importance of masalas in Indian cooking.
- e) From the following information calculate the Gross profit % and Net profit%.

The trading result of a catering establishment for the month of March – 2018 is as follows:

Sales	= 63,900
Meat and Fish	= 9,800
Fruit and Vegetables	= 7,200
Wages and Salary	= 7,000
Annual Bonus	= 5,200
Dairy products	= 5,500
Groceries	= 5,700
National Insurance	= 2,000
Gas and Electricity	= 3,800
Rent and Rates	= 4,500
Miscellaneous Expense	= 1,800

P.T.O.

## SECTION – II

**Q.4** Attempt **ANY SIX** of the following: [06]

List and explain the following dishes:

- a) Two popular desserts from Lucknow.
- b) Two types of Appams.
- c) Two popular snacks from Gujarat.
- d) Two vegetable preparations from Maharashtra.
- e) Two non-vegetarian preparations from Karnataka.
- f) Two breads preparation from Kashmir.
- g) Two types of shammi kebabs.
- h) Two popular Sindhi main course preparations.

**Q.5** a) Plan a festival menu for the state of Rajasthan / Tamilnadu and explain each dish briefly. (**ANY ONE**) [08]

b) State any eight advantages of using a standard recipe. [04]

**OR**

Draw and briefly explain Food Pyramid.

**Q.6** Attempt **ANY THREE** of the following: [12]

- a) State and explain the various factors affecting the cuisine of Goa.
- b) Give a standard recipe for preparation of Kadhai gravy for 100 portions.
- c) List and explain any four types of catering establishments.
- d) Plan a layout of an industrial canteen depicting all sections and placement of equipments.
- e) Explain the following processing methods of convenience foods:
  - i) Dehydration
  - ii) Accelerated freeze drying

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