

**B.SC. (HOSPITALITY & HOTEL ADMINISTRATION)(CBCS
2016 COURSE SEM-IV : SUMMER - 2018
SUBJECT : QUANTITY INDIAN FOOD PRODUCTION**

Day : **Wednesday**
Date : **11/04/2018**

Time : **02.00 PM To 04.30 PM**
Max. Marks : **60**

S-2018-2127

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) Kahwah | c) Kofta | e) Bhujjia | g) Dhungar |
| b) Wark | d) Gujiya | f) Panch Phoran | h) Zamin Doz |

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

- a) State any two limitations of using a standard recipe.
- b) State any two disadvantages 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 an Industrial canteen kitchen.
- e) State and explain any four principles of menu planning.
- f) Name any four dishes prepared by using brown gravy as a base.
- g) Classify masalas with two examples each.
- h) Explain with an example what do you understand by:
 - i) Material Cost
 - ii) Overheads

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

- a) State the use, care and maintenance of the following equipments:
 - i) Deep fat fryer
 - ii) Bain Marie
- b) Briefly discuss: Hospital Catering.
- c) Plan a daily menu for an industrial canteen serving breakfast, lunch and dinner for 1500 pax.
- d) Give the composition of the following masalas:
 - i) Garam Masala
 - ii) Sambar Masala
- e) State and explain any four objectives of food cost control.

P.T.O.

SECTION – II

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

List and explain the following dishes:

- a) Two non-vegetarian preparations from Rajasthan.
- b) Two desserts from Bengal.
- c) Two popular main courses from Kashmir.
- d) Two breads from Lucknowi cuisine.
- e) Two shami kebabs.
- f) Two fish preparations from Goa.
- g) Two rice preparation from Tamilnadu.
- h) Two non-vegetarian from Andhra Pradesh.

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

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

OR

State any eight points to be considered while cooking healthful meals.

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

- a) State and explain the various factors affecting the cuisine of Maharashtra.
- b) Give a standard recipe for preparation of Makhani gravy for 100 portions.
- c) Discuss any eight points to be considered while carrying out an outdoor catering.
- d) Draw a layout of a flight kitchen specifying all areas required from receiving up to dispatching.
- e) State any four advantages of using convenience food.

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