

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – III
(2010 COURSE) : SUMMER - 2018**

SUBJECT : FOOD PRODUCTION – III

Day : **Friday**
Date : **20/04/2018**

S-2018-2182

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

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) Panch phoran | f) Moilee |
| b) Loochi | g) Pachadi |
| c) Murrabba | h) Roganjosh |
| d) Kabachini | i) Wark |
| e) Do Pyazaa | j) Raan |

Q.2 A hotel proposes to have a food festival to promote Indian Cuisine. Plan a food festival menu from the state of Punjab or Kerala. Explain the various food items that can be served to them. **[08]**

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

- a) Classify various kitchen equipments giving two examples of each.
- b) Define standard recipe with a neat format of the same.
- c) State the use, care and maintenance of the following kitchen equipments:
i) Potato Peeler ii) Walk in cooler

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

- a) State and explain any eight principles of Menu planning.
- b) Draw and label the cuts of lamb and give their approximate weights
- c) Give the composition of the following masalas:
i) Sambar Masala ii) Chat Masala

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

- a) Describe the various factors that influence the state of Hyderabad.
- b) Explain the various factors that affect the tenderness of Meat.
- c) Explain the following type of steaks
i) Chateau briand iii) Tournedos
ii) Minute steak iv) T-bone steak

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