

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM –
III (2010 COURSE) : WINTER - 2017
SUBJECT : FOOD PRODUCTION – III**

Day : **Wednesday**
Date : **15/11/2017**

W-2017-1492

Time : **12.30 PM TO 2.30 PM**
Max. Marks : 40

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q.1 Explain the following culinary terms (**Any Eight**) **(08)**

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|------------|------------|-----------------|------------|
| a) Kahwah | b) Sandesh | c) Galavat | d) Zarda |
| e) Dhansak | f) Kofta | g) Panch Phoran | h) Phirnee |
| i) Appam | j) Bonda | | |

Q.2 A hotel proposes to have food festival to promote Indian Cuisine. Plan a food festival menu from the State of Hyderabad /Goa. Explain out the various items that can be served to them (**Any one state**) **(08)**

Q.3 Attempt any **TWO** of the following: **(08)**

- a) Explain the points to be considered while operating an industrial canteen efficiently.
- b) Define standard recipe and list any four advantages of a Standard Recipe.
- c) State the use, care and maintenance of the following:
 - i) Deep fat fryer
 - ii) Refrigerator

Q.4 Attempt any **TWO** of the following: **(08)**

- a) State and explain any 8 principles of menu planning.
- b) Draw and label the cuts of beef with their uses.
- c) Give the composition of the following masalas:
 - i) Dhansak Masala
 - ii) Goda masala

Q.5 Attempt any **TWO** of the following: **(08)**

- a) State the various factors that influence the state of Bengal.
- b)
 - i) State any 4 criteria for the selection of Pork.
 - ii) Write a short note on Hospital catering
- c) Plan a weekly lunch menu for an industrial canteen serving 1000 persons.

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