

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (2010 COURSE)
B.H.M.C.T. Sem-VII : WINTER :- 2021
SUBJECT: FOOD PRODUCTION-VI

Day : Monday
Date 24-01-2022

W-6351-2021

Time : 10:00 AM-12:00 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 Attempt any **TWO** of the following: **[08]**

- a) Discuss the dietary habits of the followers of Islam.
- b) Write a short note on blending of masalas.
- c) Briefly discuss the classification of masala.

Q.2 Plan a festive Gujarati menu for 100 pax. Justify the menu and briefly discuss each dish. **[08]**

Q.3 List and briefly describe any **FOUR** of the following: **[08]**

- i) Four Shammi Kebabs
- ii) Four Indian Breads
- iii) Four Awadhi non vegetarian main course
- iv) Four South Indian chutneys
- v) Four Rajasthani veg main course
- vi) Four Kashmiri desserts

Q.4 Attempt any **TWO** of the following: **[08]**

- a) Give a standard recipe for the following masalas:
(i) Sambhar (ii) Chat
- b) Discuss the geographical and historical influence on the cuisine of any **ONE** of the following states:
(i) Goa (ii) Bengal
- c) Explain the following culinary terms
(i) Payasam (ii) Brista (iii) Biryani (iv) Chikki
(v) Seekh Kebab (vi) Gustaba (vii) Mangodi (viii) Appam

Q.5 Attempt any **TWO** of the following: **[08]**

- a) Describe any five commonly used equipments in the Indian kitchen.
- b) State and explain the functions of masalas in Indian cooking.
- c) Briefly discuss the following cooking methods:
(i) Dum (ii) Bhunna (iii) Dhuannar (iv) Baghar

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