

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-
2018 COURSE) B.Sc. (H. & H.A.) Sem-V : WINTER : 2021
SUBJECT: QUANTITY & REGIONAL INDIAN FOOD PRODUCTION**

Day : Wednesday
Date : 29-12-2021

W-19884-2021

Time : 10:00 AM-12:30 PM
Max.Marks 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Answers to both the sections to be written in the same answer sheet.

SECTION - I

Q.1) Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks)

- | | | |
|------------|------------|-------------|
| a) Payasam | b) Birista | c) Sorpotel |
| d) Gustaba | e) Malpuo | f) Imarti |
| g) Moilee | h) Bonda | |

Q.2) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) State any eight factors to be considered while planning a layout of a kitchen.
- b) State and discuss any eight principles of menu planning.
- c) State any eight functions of masalas in Indian cuisine.
- d) List any four kitchen equipments used in Punjab and briefly describe them.

Q.3) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) Give any eight selection criteria for purchasing of quantity kitchen equipments.
- b) Discuss any four salient features of airline catering and railway catering.
- c) Plan a weekly menu for an institutional canteen serving breakfast and lunch for 1500 pax daily.
- d) State and discuss any four factors influencing the cuisine of Rajasthan.

SECTION - II

Q.4) List the following: **ANY SIX** (1 Marks X 6 = 6)

- a) Two fish preparations from Bengali cuisine.
- b) Two bread preparations from Kashmiri cuisine.
- c) Two vegetarian preparations from Kerala cuisine.
- d) Two rice preparations from Karnataka cuisine.
- e) Two dessert preparations from Rajasthani cuisine.
- f) Two vegetarian main course preparations from Punjabi cuisine.
- g) Two dessert preparations from Maharastrian cuisine.
- h) Two kebab preparations from Hyderabad cuisine.

