

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : 4th Semester of 3-year B.Sc. in H&HA
2nd Year of 3-year B.Sc. in H&HA
SUBJECT : Food Production Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. (a) "Indenting plays an important role in bulk food production". Explain.
(b) Prepare an indent for 100 pax for the following menu items:
(i) Pea Pulao
(ii) Lal Mass
(iii) Pindi Channa
OR
(a) Menu planning plays a major role in the food production industry. Elucidate.
(b) Discuss with references the different types of catering establishment. (5+5=10)
- Q.2. (a) Describe what is cyclic menu.
(b) How is cyclic menu important in planning menu for an institution?
(c) List six electrical operated equipment used in industrial canteen. (2+5+3=10)
OR
(a) Classify equipment with example.
(b) Write in detail what are the points one should bear in mind while procuring equipment for large scale food production. (5+5=10)
- Q.3. With the help of a flow-chart, explain how food is prepared and served in flight. (10)
OR
What are the characteristics of railway catering? Why marine catering is a complex operation? (5+5=10)
- Q.4. Write short notes (any two):
(a) Outdoor catering/off-premise catering (b) Portion control
(c) Purchasing system (2x5=10)

- Q.5. (a) Explain chettinad cuisine.
(b) What is the speciality of chettinad cuisine?
(c) List two dishes from this region. (3+5+2=10)
- Q.6. (a) List salient features of Gujarati cuisine or Punjabi cuisine, considering geographical features, historical background, seasonal availability and festivals.
(b) List three speciality dishes from the region chosen. (7+3=10)
- Q.7. Explain briefly (any five):
(a) Galawat (b) Zarda (c) Gile Hikmat (d) Dhungar
(e) Nimish (f) Thoran (g) Koshambir (h) Senai Varual (5x2=10)
- Q.8. Write short notes (any four):
(a) Hospital catering (b) Wazwan (c) Indian breads
(d) Tandoor (e) Standard purchase specification (4x2 ½ =10)
- Q.9. (A) State True or False:
(i) Kahwa is from Kashmir
(ii) Appam is a pancake
(iii) Amti a dish from Gujarat
(iv) Avial is a vegetable preparation from Andhra Pradesh
(v) Kachri is a tenderizer
(B) Fill in the blanks:
(i) Shrikhand is made of _____.
(ii) In Nihari, the _____ of goat is used.
(iii) Kakori is a kebab from _____.
(iv) Two common thickening agents are _____ and _____. (5+5=10)
- Q.10. Explain Bohra cuisine. Discuss in detail with some of the signature dishes from the community. (5+5=10)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : 4th Semester of 3-year B.Sc. in H&HA
SUBJECT : Food Production Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. List the different types of equipment required for a bulk kitchen and give the care and maintenance of **any five** heavy equipment.

OR

Classify Quantity Kitchen equipment with help of examples. Explain the points to be considered while procuring this equipment.

(5+5=10)

Q.2. Plan a 3-day cyclic menu for a hostel mess serving 500 PAX. Calculate the total indent cost at the prevailing market rate:

- (i) Food allowance: Rs.40/- per day.
(ii) 3 meals; break-fast, lunch, dinner
(iii) Make necessary assumptions.

(7+3=10)

Q.3. Give the classification of welfare catering and discuss the salient features.

(5+5=10)

Q.4. Write short notes on **any four** of the following:

- (a) Principles of indenting (b) Staffing for volume production
(c) Hospital catering (d) Flight catering
(e) Mobile catering (f) Nutritional factor for industrial worker

(4x2 ½ =10)

Q.5. Discuss the various factors affecting the food habits of people in different parts of India. Illustrate with examples.

OR

Discuss the contribution of **any five** communities in the growth and development of the Indian culinary mosaic.

(10)

Q.6. Discuss **any ten** Indian sweets with respect to regions and variety of ingredients.

OR

Discuss **any ten** Indian breads with respect to cooking methods and variety of ingredients.

(10)

Q.7. Mention the State/Region and give a one or two line description for **any ten** of the following items:

- | | | |
|-------------------|------------------------|----------------------|
| (a) Mache Paturi | (b) Dum Dena | (c) Puran Poli |
| (d) Sarso Ka Saag | (e) Panch Phoren | (f) Gongura |
| (g) Goda Masala | (h) Haleem | (i) Dal Bhati Churma |
| (j) Ghewar | (k) Potli Ka Masala | (l) Pongal |
| (m) Sandesh | (n) Ghee Durush Karana | |

(10x1=10)

Q.8. Explain the salient features of **Kashmiri** OR **Kerala** cuisine with respect to the following factors:

- | | |
|---------------------------|---------------------------|
| (a) Geographical features | (b) Historical background |
| (c) Seasonal availability | (d) Special equipment |
| (e) Staple diet | |

(5x2=10)

Q.9. (a) Discuss in detail the purchase system and techniques.
(b) Give the specification for Tandoori Chicken and Salad tomatoes in prescribed format.

(6+4=10)

OR

Explain the concept of base kitchen help in off-premise catering. List the factors to be considered while planning an off-premise catering menu.

(5+5=10)

Q.10. A Fill in the blanks:

- (i) _____ is the term used for Gujarati snacks.
(ii) A soup made from trotters and tongue of lamb is called _____.
(iii) 'Besan' is obtained by milling _____ dal.
(iv) Marathi Mukku is used in _____.
(v) Indian culinary term for dry mango powder _____.

B Match the following:

- | | |
|-------------------|-----------------|
| (i) Govind bhog | (a) Tamil Nadu |
| (ii) Lukmi | (b) Bengal |
| (iii) Chitranna | (c) Hyderabad |
| (iv) Deghad Phool | (d) Maharashtra |
| (v) Guddi pudva | (e) Karnataka |

(5+5=10)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE : 4th Semester of 3-year B.Sc. in H&HA
SUBJECT : Food Production Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Classify quantity kitchen equipment and explain the advantage of using multipurpose equipment in quantity cooking. (10)

Q.2. What is an Indent? How does standard recipe help in indenting? (10)

Q.3. Define off-premises catering. Explain the factors one needs to consider to make it successful.

OR

Write an essay on growth and development of "off premises catering". (10)

Q.4. (a) Menu planning plays a major role in the food production industry. Elucidate.
(b) How is cyclic menu important in planning menu for an institution? (5+5=10)

Q.5. (a) What is welfare catering? Briefly explain its branches.
(b) Discuss the factors involved in preparing menus for patients, hospital staff and visitors.

OR

(a) What are the characteristics of Railway catering?
(b) Why Marine catering is a complex operation? (5+5=10)

Q.6. State how effective purchasing systems helps in controlling the food cost in large scale food production? (10)

Q.7. Discuss factors that affect eating habits in different parts of India. (10)

Q.8. List and explain salient features of North Eastern cuisine.
OR
List and explain salient features of Rajasthani cuisine. (10)

Q.9. Discuss the important features of Chettinad cuisine. List and describe four signature dishes of it. (5+5=10)

Q.10. A Write short note on **any one** of the following:
(i) Dry storage (ii) Tilting Brat Pan (4)

B Explain briefly (**any three**):
(i) Zarda (ii) Dhungar (iii) Koshambir
(iv) Gonghura (v) Lal mass (vi) Bhojwan masala (3x2=6)

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2017-2018

SUBJECT CODE: BHM201

EXAM DATE: 23.04.2018

Course : 4th Semester of 3-year B.Sc. in H&HA
Subject : food Production operations
Time Allowed : 3 hours max Marks 100

Marks allotted to each question are given in brackets)

Q.1 Explain in detail how the Mughals influence changed the eating habits of the people quoting example from any two Indian regions.

OR

Gravies form an integral part of Indian Cookery. Discuss with examples.

(10)

Q.2. What are the important factors for planning menu for hospital catering?

OR

plan an eight course Indian menu for a wedding with a budget of Rs.1200/- per Pax for 500 portions.

(10)

Q3 Explain in detail how food is prepared and served in trains?

OR

Write a detailed note on the various cooking mediums (fats and oils) used in Indian Cooking

(10)

Q.4 Discuss the various purchase system adopted in catering industry.

OR

Write a detailed note on Kashmiri cuisine highlighting the wazwan

Q5 Give a list of heat generating equipment used in volume feeding and on What basis this equipment is selected to perform the job

(10)

Q6 Write short notes (any two)

- (a) Institutional catering (b) Off premises catering
(c) indenting (d) Standard purchase specification

(2x5=10)

Q.7. Explain the following terms in two or three lines (**any five**):
(a) Rabadi (b) Marathi Moggu (c) Dhungar
(d) Akori (e) Pulusu (f) Mawal
(g) Dum Dena

(5x2=10)

Q.8. Write **ten** flour based Indian sweets with a brief description of each and the region of popularity.

(10)

Q.9. Give examples of:

- (a) Two meat based dish from Andhra Pradesh.
(b) Two names of Patchadi from South India.
(c) Two main ingredients in Potli ka masala.
(d) Two sweet dish from Goa.
(e) Two Indian Shorba.

(5x2=10)

Q.10. Fill in the blanks:

- (a) Sarson ka saag is made with _____ and _____.
(b) Parsis are called as _____, who fled from _____ in the 8th century.
(c) Kokum is a _____ used for _____.
(d) Lapsi is made with _____ and _____.
(e) _____ and _____ can be called as welfare catering.

(5x2=10)

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2016-2017

COURSE : 4th Semester of 3-year B.Sc. in H&HA
SUBJECT : Food Production Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the salient features of Maharashtrian cuisine alongwith **five** regional signature dishes.

OR

Briefly explain the concept of off-premises catering in India.

(10)

Q.2. What factors would one consider for planning menu for hospital catering? Explain different types of diets.

(10)

OR

List atleast **ten** large essential equipment used in Quantity Food Kitchen. Describe **four** equipment and their uses.

(2+8=10)

Q.3. "Menu Planning plays a major role in the food industry". Discuss with reference to Airline and Railway catering.

OR

Discuss the role of indent and standard recipe in maintaining the kitchen food cost.

(10)

Q.4. "Snacks are popular in our country". Give two examples each from North, East, West and South region. Describe each item.

(10)

OR

Describe different methods of cooking Indian breads. Give one recipe for three different methods.

(10)

Q.5. What factors affect the eating habits of people in our country?

(10)

Q.6. Compare and contrast between Lucknowi and Chettinad cuisine. (10)

Q.7. Write short notes on the following (**any two**):

- (a) Mobile catering
- (b) Standard purchase specification
- (c) Problems associated with institutional and industrial catering
- (d) Parsi cuisine

(2x5=10)

Q.8. (a) What is cyclic menu?
(b) Describe the importance of cyclic menu in institutional catering.
(c) List factors that affect cyclic menu.

(2+4+4=10)

Q.9. Describe the following terms in one or two lines:

- (a) Gushtaba
- (b) Double ka meetha
- (c) Alle Belle
- (d) Dhansak
- (e) Zauq-E-Shahi
- (f) Tamatar kut
- (g) Khajja
- (h) Srikhand
- (i) Dal Batta
- (j) Jalebi

(10x1=10)

Q.10. Write short notes on **any five**:

- (a) Staffing for volume cooking.
- (b) Principles of intending for volume production.
- (c) Garam masala.
- (d) List **ten** desserts from different States.
- (e) Indian gravies.
- (f) Characteristics of sea catering.
- (g) Staple diet.

(5x2=10)
