## BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE) B.Sc. (H. & H.A.) Sem-V: WINTER: 2023 SUBJECT: QUANTITY & REGIONAL INDIAN FOOD PRODUCTION

Day: Tuesday Time: 10:00 AM-12:30 PM

Date: 21-11-2023 W-19884-2023 Max. Marks: 60

N.B.:

1) All questions are COMPULSORY

- 2) Figures to the right indicate full marks.
- 3) Answers to both the sections should be written in the same answer booklet.

## SECTION - I

Q.1) Explain the following culinary terms (any Six):

(1 Mark X 6 = 6)

a) Kalan

e) Saunth

b) Loab

f) Bhatura

c) Shukto

g) Yakhani

d) Kari

h) Raan

Q.2) Attempt any **Three** of the following:

(4 Marks X 3 = 12)

- a) Classify kitchen equipment giving two examples each
- b) Discuss the different ways in which an industrial canteen can be managed
- c) Draw a neat layout of main kitchen of a five star hotel depicting all sections and placement of equipment.
- d) Plan a weekly menu for and Industrial canteen serving breakfast and lunch for 1500 pax daily.

Q.3) Attempt any **Three** the following:

(4 Marks X 3 = 12)

- a) State the use, care & maintenance of the following equipment:
  - i) Potato Peeler
- ii) Mixer
- b) Briefly discuss railway catering.
- c) What are the various points to be considered for preparing healthy diets?
- d) State the various factors that influences the cuisine of Punjab / Bengal (any one).

## SECTION - II

Q.4) List the following: Attempt any Six:

(1 Mark X 6 = 6)

- a) Two Gujarati desserts.
- b) Two South Indian chutneys.
- c) Two vegetarian preparations from Rajasthani cuisine.
- d) Two rice preparations from Kerala cuisine.
- e) Two kitchen tools used in Maharashtra.
- f) Two breads from Hyderabad cuisine.
- g) Two fish preparations from Goan cuisine.
- h) Four types of rasam preparations from Tamilnadu.

## Q.5) Attempt any **Three** of the following:

(4 Marks X 3 = 12)

- a) Write a standard recipe for Makhani gravy for 100 portions.
- b) What points to be considered in cooking, service and wash-up areas while planning a kitchen layout?
- c) Discuss any eight points to be considered while planning a menu.
- d) List and briefly describe any four lucknowi kebabs.

Q.6) Attempt of the following:

- a) Plan a festival menu for the state of Maharashtra/ Hyderabad and briefly explain each dish. (any one) (8 marks)
- b) Give the composition of the following:

(4 marks)

i) Sambar masala

ii) Chat masala

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