

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)

B.Sc. (H. & H.A.) Sem-V :SUMMER : 2023

SUBJECT : QUANTITY & REGIONAL INDIAN FOOD PRODUCTION

Day : Tuesday

Time : 10:00 AM-12:30 PM

Date : 30-05-2023

S-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) Dosa   | e) Toddy  |
| b) Naan   | f) Kalia  |
| c) Saunth | g) Wark   |
| d) Loochi | h) Rishta |

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

- a) State the use, care & maintenance of the following equipment:
  - i) Griller and Salamander
  - ii) Deep Freezers
- b) Discuss any four points to be considered while running an industrial canteen.
- c) Draw a neat layout of flight kitchen showing all areas from receiving to freezing.
- d) State and explain any eight principles of menu planning

Q.3) Attempt any **Three** the following: (4 Marks X 3 = 12)

- a) State any eight points to be considered while purchasing quantity kitchen equipment.
- b) Briefly discuss following types of catering.
  - i) Railway catering
  - ii) Airline catering
- c) What is balanced diet? Draw a neat diagram of food pyramid.
- d) With reference to geographical location, historical background, seasonal availability and staple diet discuss the cuisine of Rajasthan/ Kashmir. (any ONE)

SECTION - II

Q.4) List the following: Attempt any **Six** of the following: (1Mark X 6 = 6)

- a) Two non-vegetarian dishes from Parsi Cuisine.
- b) Two bread preparations from Rajasthani cuisine.
- c) Two types of appams.
- d) Four snack items from Gujarati cuisine.
- e) Two kitchen tools used in Awadh.
- f) Two dessert preparations from Hyderabad cuisine.
- g) Two mutton preparations from Kashmiri cuisine.
- h) Two types of Lucknowi kebabs

Q.5) Attempt any **Three** of the following: (4 Marks X 3 = 12)

- a) Give a standard recipe for white gravy for 100 portions.
- b) What points to be considered in Cooking and Service and wash-up areas while planning a kitchen layout?
- c) Plan a weekly menu for a Hospital canteen serving breakfast, lunch and dinner for 100 pax daily in general ward.
- d) List and briefly explain any four cooking equipment used in Punjab.

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Q.6) Attempt of the following:

- a) Plan a festival menu for the state of Gujarat/ Lucknow and briefly explain each dish.  
(any one) **(8 marks)**
- b) Give the composition of the following: **(4 marks)**
- i) Goda masala                      ii) Chat masala

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