

Q.20 Illustrate few roles of modern equipment's in development and growth of outdoor catering.

Q.21 Describe Gushtaba and hot it is made.

Q.22 Outline Four problems associated with Institutional and industrial catering.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Illustrate Eight chicken preparations with brief explanations of each and the region of origin.

Q.24 Explain the difficulties faced while indenting for volume feeding.

Q.25 List the ingredients, quantity's and method of preparation for gajar ka halwa for 100 pax. Indicate portion size.

No. of Printed Pages : 4
Roll No.

223931

3rd Sem / Hotel Management & Catering Technology Subject:- Food Production - III

Time : 3Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 A recipe which is tried, tested, evaluated and adapted is called
 a) Standardize recipe b) Fixed recipe
 c) Tested recipe d) None of these

Q.2 Goda masala is orginated from
 a) Tamil Nadu b) Jharkhand
 c) Maharashtra d) Goa

Q.3 Arroz de Tomate is a rice preparation from
 a) Goa b) Manipur
 c) Nagaland d) Sikkim

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Q.4 Kalpasi, Dagad phool are different names of

- a) Javitry
- b) Dried rose
- c) Stone flower
- d) Kachnar flower

Q.5 Meat stuffed in a flakey patty which is fried is called

- a) Khaja
- b) Lukmi
- c) Bharwa Paratha
- d) None of these

Q.6 Besi bele bhat originated from

- a) Karnataka
- b) Kerala
- c) Andhra Pradesh
- d) Maharashtra

SECTION-B

Note: Objective type questions. All questions are compulsory. (6x1=6)

Q.7 Kakori is a kabab from _____. (Awadh, Rampur)

Q.8 In Nihari, the _____ of goat is used. (Ribs, Shanks)

Q.9 Shrikhand is made from _____. (Hung curd, cream)

Q.10 Gucchi is a _____. (Fruit, Mushroom)

Q.11 Gujrati salty snacks are known as _____. (Chidwe, Farsan)

Q.12 _____ state is known as rice bowl of India. (Kerala, Tamil Nadu)

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Give examples of eight Indian roties, two from a state each with brief description.

Q.14 Define Panch phoran, list the ingredients, state of origin and its various usage.

Q.15 Explain in few words any four.

- a) Galawat
- b) Nimish
- c) Dhungar
- d) Koshambir

Q.16 Differentiate between

- a) Phulka and Chapati
- b) Shorba and Saar

Q.17 Illustrate the S.O.P of tilting pan.

Q.18 Why chilling of food is important, discuss different temperature zones.

Q.19 Describe Four advantages of Cyclic menu.