

- 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.

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#### **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.