

SECTION-B

Note: short answer type questions. Attempt any four questions out of five questions. (4x5=20)

- Q.13 What are the special spices used in Hyderabad cuisine.
- Q.14 Differentiate between kacchi biryani and Pakki biryani.
- Q.15 List any ten Indian sweets and their region
- Q.16 What is First aid box and essentials of it.
- Q.17 Name at least five famous dishes of Bengali cuisine and give a brief description of each.

SECTION-C

Note: Long answer type questions. Attempt any Three questions out of Four questions. (3x10=30)

- Q.18 Importance of modern garnishes in continental cuisine.
- Q.19 What is the rechauffe and what precaution should be kept in mind while using leftover food.
- Q.20 Briefly explain different types of gravies used in Indian cuisine
- Q.21 Write in detail about Punjabi cuisine giving importance to unique ingredient, equipment and festivals of the region

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Roll No.

DHM-05024

5th SEM./ HOTEL MANAGEMENT

Subject : FOOD PRODUCTION

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Very short Answer type questions. Attempt any 10. (10x2=20)

- Q.1 Haleem.
- Q.2 Galouti kebab.
- Q.3 Sambar.
- Q.4 Malpua.
- Q.5 Kehwa.
- Q.6 Dum.
- Q.7 Punch phoran.
- Q.8 Potli masala
- Q.9 Name any 2 speciality of rajasthani cuisine.
- Q.10 Dhungar
- Q.11 Wazwah
- Q.12 Marination

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