

Q.24 Name ten types of Indian bread with its origin and procedure of preparation.

Q.25 Write about the Principles of Indenting for volume feeding and practical difficulties?

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**3rd Sem / Hotel Management & Catering Technology**

**Subject : Food Production - III**

Time : 3 Hrs.

M.M. : 60

**SECTION-A**

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

Q.1 It has an equipment for preparation but it cannot move on its own is known as

- a) Mobile kitchen      b) commissary
- c) concession trailer      d) cart

Q.2 Classification of institutional and industrial catering is

- a) Non-profit oriented
- b) Running on breakdowns
- c) Subsidized
- d) All of the above

Q.3 Cyclic menus are \_\_\_\_\_

- a) Rotational      b) Fixed
- c) Commercial      d) All of these

Q.4 Dum dena is a famous cooking method in \_\_\_\_\_ cuisine

- a) Bengali                      b) Maharastrian
- c) Awadhi                      d) Punjab

Q.5 \_\_\_\_\_ is a document stating the requirement of goods with the quantity required along with its specification.

- a) Receipt                      b) Invoice
- c) Meat tag                      d) Indent

Q.6 Fenny is \_\_\_\_\_ from goa.

- a) Drink                      b) Sweet
- c) Dish                      d) Snack

### SECTION-B

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

Q.7 What is Nahari?

Q.8 What is formal buying?

Q.9 State two festival dishes of South Indian cuisine.

Q.10 Define food cost.

Q.11 Bebinca is famous dessert from \_\_\_\_\_.

Q.12 What is theme parties?

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### SECTION-C

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

Q.13 Write some quantity food production equipment's name and uses?

Q.14 Write the basic principles of Menu planning?

Q.15 Explain mobile catering?

Q.16 Write about one Punjabi Menu Preparation?

Q.17 Write a short notes on staple diets?

Q.18 Write the differences between hospitals menu /Industrial menu?

Q.19 Write a Menu for Parsee Community?

Q.20 Write a short note on off premises catering?

Q.21 Discuss the principles and various factors affecting indenting.

Q.22 Draw the format of purchase order and tell some principles of storage.

### SECTION-D

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

Q.23 Write in detail the functioning of a flight kitchen catering to domestic and international flights.

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