

Q.24 How hospital catering is different to industrial catering?
Explain with distinct features of each.

Q.25 Name and describe any five equipment required for volume feeding. List the factors required for selection of equipment in quantity kitchen.

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**3rd Sem.
Branch : Hotel Management & Catering Technology
Sub.: Food Production-III**

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Cyclic menus are _____.

- a) Rotational
- b) Fixed
- c) Commercial
- d) Operational

Q.2 Double ka meetha is a dessert from _____.

- a) Bengal
- b) Rajasthan
- c) Hyderabad
- d) Punjab

Q.3 _____ 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.4 Murgh Makhni and Dal Makhni both are flavoured by

- a) Saunth
- b) Annar dana
- c) Kasoorimethi
- d) Aam choor

- Q.5 Dispatch advice note prepared by
 a) Purchaser b) Supplier
 c) Receiving clerk d) Departmental head
- Q.6 Classification of institutional and industrial catering is
 a) Non profit oriented b) Running on breakdowns
 c) Subsidized d) All of the above

SECTION-B

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

- Q.7 What is Wazwan?
- Q.8 Name Equipments used for portion control?
- Q.9 What do you understand by the term Salli?
- Q.10 To which state Malabar cuisine belongs to?
- Q.11 What is a staple dish of Bengal?
- Q.12 Explain briefly any two dishes from the state of Goa.

SECTION-C

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

- Q.13 What is welfare catering? Explain in brief with suitable example.

- Q.14 Discuss any eight Indian breads with respect to cooking methods.
- Q.15 List the significance of indenting.
- Q.16 Define Mobile catering?
- Q.17 Classify Quantity Kitchen equipment with help of examples?
- Q.18 What points are to be taken into consideration while planning menu for Institutional Catering?
- Q.19 Discuss the important features of Chettinad cuisine.
- Q.20 List the advantages of dry storage?
- Q.21 Discuss in detail the purchase system and techniques.
- Q.22 List the factors to be considered while planning an off premise catering menu.

SECTION-D

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

- Q.23 Plan a festive menu for the following regions considering availability of raw ingredients (any two):
 a) Gujarat b) Kerala
 c) Maharashtra