

SECTION-D

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

Q.23 Compare and contrast between "Hyderabadi cuisine and lucknowi cuisine"

Q.24 Outline the silent features of rajasthani cuisine with respect to .

- a) Geography
- b) Historical background
- c) Seasonal Availability
- d) Staples diet

Q.25 Analyse and plan a cyclic menu for school mess-serving Breakfasts, lunch and dinner for 400 students The cost per student should not exceed Rs. 100 per day.

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Roll No.

223931

**3rd Sem / Branch : 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 Give full form of G.M.P.

- a) Good manufacturing practice
- b) Good Malfunction procedure
- c) Grid manufacturing practice
- d) Goal manipulation practice

Q.2 Shortening of dough in Hindi is known as.

- a) Bhagar
- b) Loab
- c) Gil-e-Hikmet
- d) Moin

Q.3 Bhature, puri and luchi are examples of what type of cooking methods.

- a) Deep fry
- b) Shallow Fry
- c) Griddle
- d) Baking

Q.4 Tandoor , Bhatti hot cart, deep fat fryer are examples of

- a) Heavy equipment's
- b) Electrically operated equipment
- c) Light equipment's
- d) None of these

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Q.5 Kokum is used as .

- a) Colouring Agent b) Tenderising agent
- c) Souring agent d) None of these

Q.6 Puttu is originated from which state.

- a) Tamil nadu b) kerala
- c) Andhra pradesh d) Karnataka

SECTION-B

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

Q.7 _____ is used to give colour in Lal maas.

(Mathania chili , ratan jot)

Q.8 Kachri powder is used as _____ in meat dishes.
(Tenderiser, flavouring agent)

Q.9 Indian term for dry mango powder is _____.
(Amchur, chat masala)

Q.10 1⁰ Celsius to 4⁰ Celsius is _____ Temperature zone for food .
(safe , Dangerous)

Q.11 Cook and chill method is used in _____ catering.
(Airline, Marine)

Q.12 Double ka meetha originated from _____.
(hyderabad , awadh)

SECTION-C

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

Q.13 Differentiate between Dhokla and idli, give four differences between them.

Q.14 Describe in few lines the following .

- a) Gustaba b) Dhansak
- c) Bebinca d) Rogan josh

Q.15 Analyse any four factors affecting the eating habits of people in Maharashtra.

Q.16 Why menu planing is important.

Q.17 Differentiate between raiway catering and marine catering.

Q.18 Illustrate the use of "walk in ".

Q.19 List two desserts each from four different states of India .

Q.20 Classify two objectives of production planning.

Q.21 Outline four differences between Biryani and Pulao.

Q.22 Summarise four advantages of centralised kitchen.