

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 salient features of rajasthani cuisine with respect to .

- a) Geography
- b) Historical background
- c) Seasonal Availability
- d) Stapled 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.

**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 example 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

- 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 railway 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.