

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 Malpuwa.

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