

- Q.22 Explain how Garnishes are selected and discuss the various types of garnishes used
- Q.23 What is meant by frozen desserts. Give two examples of Indian frozen desserts.
- Q.24 Explain the key features of Bengali cuisine and explain any five dishes.

SECTION-D

Note: Attempt any two questions. (2x10=20)

- Q.25 Discuss about the various food related complaints that occur and how you as a Chef will resolve them
- Q.26 Explain the salient features of Kashmiri cuisine considering the ingredients used and eating habits.
- Q.27 Discuss the contribution of various communities in adding value to the cuisine of our country.

No. of Printed Pages : 4
Roll No.

DHM-05024

5th Sem./ Hotel Management (Semester Sys.)

Subject : FOOD PRODUCTION THEORY V

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Multiple choice questions. All questions are compulsory (7x1=7)

- Q.1 Kakori is a kebab from
- | | |
|------------|--------------|
| a) Lucknow | b) Hyderabad |
| c) Bengal | d) Kashmir |
- Q.2 Panch Puran is a
- | | |
|-----------|---------|
| a) Sweet | b) Herb |
| c) Masala | d) Dish |
- Q.3 Which vegetable is used to make a halwa in winter
- | | |
|-------------|------------|
| a) Carrot | b) Radish |
| c) Cucumber | d) Pumpkin |

Q.4 Which state is known as the sugar bowl of the India

- a) Punjab b) Maharastra
- c) Uttar Pradesh d) West-Bengal

Q.5 Wazwan is part of which cuisine

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

Q.6 Which of these is not a milk based dessert

- a) Shrikhand b) Kulfi
- c) Kheer d) Khaja

Q.7 This Indian sweet consists of paneer balls dipped in sugar syrup

- a) Rasgulla b) Rabri
- c) Sahi tukra d) Peda

SECTION-B

Note:All questions are compulsory. (7x1=7)

Differentiate between :-

Q.8 Sahi tukra and Double a meetha

Q.9 Biryani and Pulao

Q.10 Rasmali and Rasgulla

Q.11 Jalebi and Imerti

Q.12 Potli masala and Goda masala

Q.13 Sheermal and Bakarkhani

Q.14 Naan and Kulcha

SECTION-C

Note:Attempt any six questions out of ten questions.
(6x6=36)

Q.15 Explain Chettinad cuisine

Q.16 Define the term mithai. Given two examples from four states and explain

Q.17 List and explain any five types of Kebabs with respect to region and variety of ingredients.

Q.18 Justify the statement that " Garnishes play an important role in the presentation of a dish"

Q.19 Compare and contrast between Hyderabadi and Lucknowi cuisine

Q.20 Explain the following

(a) Dum Dena (b) Dhungar

Q.21 Define Rechauffe and explain the golden rules for reheating food