

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.25 Analyze the importance of First Aid box in hotel's kitchen? Name the medicines/ointments kept in First-aid box and state the uses of these medicines.
- Q.26 Discuss Awadhi cuisine in context to it's origin, special equipment used and special dishes being prepared.
- Q.27 Give the complete recipe for preparation of 2 portions of GulabJamun and 2 portions of Moong dal halwa.

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DHM-05024

**5th Sem / Hotel Management**

**Subject : Food production Theory Module V**

Time : 3 Hrs.

M.M. : 70

## **SECTION-A**

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

- Q.1 Which is south Indian sweet out of the given options?  
a) Besan Ladoo      b) Jalebi  
c) Phirni              d) Payasam
- Q.2 Cream of tomato soup is garnished with  
a) Fresh cream      b) Pancake  
c) Cheese crackers    d) Lemon wedges
- Q.3 Emarti is made using  
a) Refined flour      b) Suji  
c) Urad dal            d) Wheat flour
- Q.4 Sandesh is a famous sweet from  
a) West Bengal      b) Kashmir  
c) Kerala              d) Punjab

- Q.5 Roganjosh is famous dish of  
a) Punjab                  b) Kashmir  
c) Bihar                  d) Tamil Nadu
- Q.6 Meen is used regional word used to denote  
a) Chicken                  b) Pork  
c) Fish                  d) Vegetable
- Q.7 Customers in a hotel may complain due to  
a) Inefficient service b) Poor quality of food  
c) Untidy room                  d) All of the above

## SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (7x1=7)

- Q.8 What do you understand by the term “First-aid”?
- Q.9 What do you understand by the term “Hot cookery”.
- Q.10 Name any 2 sweets made using refined flour.
- Q.11 Mention any 2 important contents of first aid box.
- Q.12 State any 2 important features of a tandoor.
- Q.13 What do you understand by the term “Rechauffe”?
- Q.14 Name any 2 Indian hot starters.

## SECTION-C

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

- Q.15 Explain the importance of sweets in India, especially in context to any 3 regional festivals.
- Q.16 Briefly explain any 6 characteristics features of Punjabi cuisine.
- Q.17 Reiterate any 3 classical and 3 modern garnishes used in continental cuisine.
- Q.18 Discuss any six points to be adhered for effective complaint handling system?
- Q.19 State any six common complaints received in hotel and how can they be reduced?
- Q.20 Summarize any six festive dishes from Kashmiri Wazwan.
- Q.21 Explain any three methods of using left over hot starter with examples.
- Q.22 Briefly explain any six South Indian cooking equipment with their usage.
- Q.23 Plan a four course Mughlai menu and give brief description of each dish.
- Q.24 Discuss the Golden rules of First Aid.