

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION)
(CBCS-2018 COURSE)**

B.Sc. (H. & H.A.) Sem-V :SUMMER- 2022

SUBJECT : QUANTITY & REGIONAL INDIAN FOOD PRODUCTION

(THEORY)

Day : Tuesday

Date : 5/7/2022

S-19884-2022

Time : 10:00 AM-12:30 PM

Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Answers to both the sections to be written in the same answer sheet.

SECTION - I

Q.1) Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks)

- | | | |
|-----------|-----------|------------|
| a) Kadhi | b) Tikka | c) Chikki |
| d) Kari | e) Dosa | f) Falooda |
| g) Pakoda | h) Shukto | |

Q.2) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) State the use, care and maintenance of the following equipments:
Tilting Pan ii) Walk in Cooler
- b) Discuss the different ways in which an industrial canteen can be managed.
- c) Draw a layout of a flight kitchen showing all areas required from receiving to freezing.
- d) State the various points to be considered while preparing healthful meals.

Q.3) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) State any eight points to be considered while purchasing quantity kitchen equipments.
- b) Discuss any two types of transport catering.
- c) Plan a breakfast, lunch, high tea and dinner menu for a day in an industrial canteen catering to 3000 pax.
- d) With reference to geographical location, historical background, seasonal availability and staple diet discuss the cuisine of Kerala.

SECTION - II

Q.4) List the following: **ANY SIX** (1 Marks X 6 = 6)

- a) Two desserts from Goan cuisine.
- b) Two non-vegetarian main course preparations from Awadhi cuisine.
- c) Two bread preparations from Hyderabadi cuisine.
- d) Two snack preparations from Gujarati cuisine.
- e) Two vegetarian main courses preparations from Maharashtra cuisine.
- f) Two rice preparations from Kashmiri cuisine.
- g) Two dessert preparations from Tamilnadu cuisine.
- h) Two fish preparations from Bengali cuisine.

Q.5) Attempt **ANY THREE** of the following:

(4 Marks X 3 = 12)

- a) Discuss any four points to be considered while planning a layout of a kitchen.
- b) Discuss any eight points to be considered while planning a menu.
- c) State any eight functions of masalas in Indian cuisine.
- d) List and explain any four traditional equipments used in Lucknowi cuisine.

Q.6) Answer the following:

- a) Plan a festival menu for the state of Karnataka / Punjab and briefly describe each dish.
(**ANY ONE**). (8 Marks)

- b) Give the composition of the following: (**ANY TWO**) (2 Mark X 2 = 4 Marks)

Sambar masala ii) Chat masala iii) Goda masala

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