

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

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

SUBJECT : QUANTITY & REGIONAL INDIAN FOOD PRODUCTION

Day : Tuesday

Time : 10:00 AM-12:30 PM

Date : 29-11-2022

W-19884-2022

Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**
- 2) Figures to the **right** indicate **full** marks.
- 3) Answers to both the sections should be written in the **same** answer booklet.

SECTION – I

Q.1) Explain the following culinary terms (any **Six**) : (1 Mark X 6 = 6)

- |            |             |
|------------|-------------|
| a) Baffad  | e) Loab     |
| b) Moin    | f) Ittar    |
| c) Yakhani | g) Gustaba  |
| d) Salan   | h) Sorpotel |

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

- a) State the use, care & maintenance of the following equipment:
  - i) Tilting pan
  - ii) Walk in Cooler
- b) Discuss any four salient features of institutional catering.
- c) Draw a neat layout of flight kitchen showing all areas from receiving to freezing.
- d) State and explain any eight principles of menu planning

Q.3) Attempt any **Three** the following: (4 Marks X 3 = 12)

- a) State any eight points to be considered while purchasing quantity kitchen equipment.
- b) Briefly discuss transport catering.
- c) State the importance of a balanced diet.
- d) With reference to geographical location, historical background, seasonal availability and staple diet discuss the cuisine of Kerala / Maharashtra. (any ONE )

SECTION – II

Q.4) List the following: Attempt any **Six** of the following: (1Mark X 6 = 6)

- a) Two non-vegetarian dishes from Parsi Cuisine.
- b) Two bread preparations from Rajasthani cuisine.
- c) Two types of appams.
- d) Four snack items from Gujarati cuisine.
- e) Two kitchen tools used in Awadh.
- f) Two dessert preparations from Hyderabad cuisine.
- g) Two mutton preparations from Kashmiri cuisine.
- h) Two types of Lucknowi kebabs

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Q.5) Attempt any **Three** of the following:

**(4 Marks X 3 = 12)**

- a) Give a standard recipe for white gravy for 100 portions.
- b) What points to be considered in receiving, preparation and storage areas while planning a kitchen layout?
- c) Plan a weekly menu for an Institutional canteen serving breakfast & lunch for 1000 pax daily
- d) List and briefly explain any four cooking equipment used in Kerala.

Q.6) Attempt of the following:

- a) Plan a festival menu for the state of Rajasthan/ Kashmir and briefly explain each dish.  
(any one) **(8 marks)**
- b) Give the composition of the following: **(4 marks)**
  - i) Sambar masala
  - ii) Chat masala

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