

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2016-2017**

COURSE : 3<sup>rd</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Food Production Operations  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. “Off Premises catering plays a major role in the catering business”. Explain in detail. (10)

Q.2. How hospital catering is different to industrial catering? Explain with distinct features of each. (10)

Q.3. What is indenting? How does it help in controlling food cost in a hotel kitchen?

**OR**

Name and describe **any five** equipment required for volume feeding. List the factors required for selection of equipment in quantity kitchen. (10)

Q.4. Discuss the salient features of Airline Catering. Name and describe **five** essential equipment found in an aircraft galley. (10)

Q.5. Illustrate and explain the factors responsible for the change of food habits in our country. (10)

Q.6. What is the role of standard recipe and standard purchase specification in the food industry?

**OR**

Discuss space allocation for various sections of a quantity kitchen serving North Indian Cuisine. (10)

Q.7. Explain Indian breads. List **five** breads, each from North, South, East and Western part of our country.

**OR**

State the factors that influence eating habits of people in relation to the following for the State of Kashmir **OR** Kerala:

- (i) Geographic location
- (ii) Historical background
- (iii) Seasonal availability
- (iv) Special equipment
- (v) Staple diets
- (vi) Festivals and special occasions

(10)

Q.8. Write short notes on the following (**any five**):

- (a) Galley
- (b) Convenience food
- (c) Awadhi cuisine
- (d) Indian fast food
- (e) Indian sweets
- (f) Cafeteria
- (g) Tandoor

(5x2=10)

Q.9. Discuss the different types of Gravies used in Indian cooking.

(10)

Q.10. Match the following:

- |                   |                           |
|-------------------|---------------------------|
| (a) Wazwan        | (i) Equipment             |
| (b) Dodol         | (ii) Food essence/flavour |
| (c) Cocum         | (iii) Spice               |
| (d) Groundnut oil | (iv) Alcohol              |
| (e) Mustard oil   | (v) Tamil Nadu            |
| (f) Toddy         | (vi) Maharashtra          |
| (g) Amti          | (vii) Rajasthan           |
| (h) Kewra         | (viii) Muslim festival    |
| (i) Hamam Dasta   | (ix) Sweet                |
| (j) Panch phoron  | (x) Sea food              |
|                   | (xi) Rajasthan            |
|                   | (xii) Bread               |
|                   | (xiii) West Bengal        |

(10x1=10)

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