

School of Hospitality

Hotel Management

ETE - Jun 2023

Time : 3 Hours

Marks : 100

Sem IV - I1UB401B / I1UB402T/ BSCH2005

Food Production Operations

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

1. Elaborate various types of kitchen set ups . K2 CO3 (5)
2. Name a few Chicken / Vegetable preparations in different regions of India. K1 CO1 (5)
3. List various spices being used in Indian Cuisine. Explain your answer with various Indian dishes . K1 CO2 (5)
4. Classify various ingredients used in Indian Cuisine Explain each with appropriate examples K2 CO1 (10)
5. Identify various hygiene and sanitation process to be considered in the modern kitchen to avoid hazards . K3 CO3 (10)
6. Identify and elaborate on various challenges that prevail for outdoor catering. Precautions to be taken for the success of the outdoor catering . K3 CO2 (10)
7. Identify the points that you will consider as an executive Chef for the purchase of new equipment for your hotel. K3 CO4 (10)

OR

- Identify various types of storages available for storage of various perishables and non perishable items in the Hotel. Explain with appropriate examples . K3 CO4 (10)
8. As a chef of a large hotel, the Food Cost of going very high 50 % , analyze the various factors to be considered to control food costs without compromising on the quality . K4 CO1 (15)
 9. Identify various points to be considered for planning a menu . Plan a cyclic menu for Galgotias Hostel . K3 CO1 (15)
 10. Analyze the various types of cooking methods , speciality dishes and special ingredients being used in Punjabi Cuisine . K4 CO4 (15)

OR

Classify various types of heavy equipments being used in Indian Cuisine in various regions in India ... K4 CO4 (15)