

19. Give a detailed account on specifications, uses, care and maintenance measures of the following equipments.

- (a) Bain marie. (5)
(b) Dough kneader. (5)

20. Write notes on:

- (a) Recipe modification for volume feeding. (5)
(b) Planning food production areas for industrial catering. (5)
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S.No. 1920

12UHM05

(For the candidates admitted from 2012–2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Third Semester

Hotel Management and Catering Science

FOOD PRODUCTION AND PATISSERIE – III

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL the questions.

1. What is garam masala?
2. What is green gravy?
3. Give any four examples for South Indian Sweets.
4. What are bhaturas?
5. Give any four examples for specialiy dishes of Maharashtra.
6. What is dum biriyani?

7. Mention the ideal temperature maintained in walk-in cooler and deep freezer.
8. What are cyclic menus?
9. Define the term "portion".
10. Give any four examples of labour saving devices used in quantity food production.

PART B — (5 × 5 = 25 marks)

Answer ALL the questions by choosing either (a) or (b).

11. (a) Write notes on any two Indian wet masalas.
Or
(b) What is naan? Mention about its preparation.
12. (a) Write notes on any two North Indian snacks.
Or
(b) Comment on the characteristics and uses of any five special ingredients of Kerala cuisine.
13. (a) Write notes on characteristics of Jain cuisine.
Or
(b) Write notes on any two Hyderabadi specialty dishes.

14. (a) Define the term standard recipe. Mention its role in food cost control.

Or

- (b) Comment on the menu planning factors for industrial catering.

15. (a) How do you plan indents for volume feeding?

Or

- (b) List out the essential equipments and tools used for cake decoration.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Write notes on:
 - (a) Preparation of red gravy. (5)
 - (b) Seekh Kebab. (5)
17. Write notes on:
 - (a) Any two Kashmir specialty dishes. (5)
 - (b) Any two Bengali sweets. (5)
18. Give a detailed account on culinary history, ingredients used and speciality dishes of Goan cuisine.