



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (December 2019)

School: Hotel Management

Program: BSc. H&HA

Course: Quantity Food Production

Course Code: HOM208

Semester: III

Max Marks: 50

Duration (Min): 120 min

Q1 Answer the following.

15 Marks

1. Name any 4 Indian gravies?
2. Name any 2 traditional cooking techniques.
3. Name any 2 specialized equipment's used south Indian cuisine.
4. List any 2 religious constrains found in Indian cuisine.
5. What is institutional catering?
6. What is menu price?
7. What is welfare catering?
8. What is transport catering?
9. What is institutional catering?
10. What is theme dinner?
11. Name any 2 specialized Indian meat dishes.
12. Name any 2 equipment's used in volume feeding.
13. Name any 2 Indian masalas.
14. Name any 4 settlers in India.
15. Name any 2 Indian chef famous worldwide.
16. What is dum pukht?

Q2 Write Short notes (Any 3)

15 Marks

- 1) Explain factors influencing regional & religious menus.

- 2) Explain any one festive menu in detail with regional importance.
- 3) Explain how recipe can be modified for indenting for large scale catering.
- 4) Explain practical difficulties while indenting for volume feeding.
- 5) Explain any one Indian cooking technique in detail.

Q3 Explain transport catering in details.

10 Marks

Q4 Plan a cyclic menu for school for a week

10 Marks

******* ALL THE BEST*******