



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Type: Semester End Assessment

Date: 27.04.2022

Term: 4

Total Marks: 75

Time Duration: 2 Hrs.

Course Name: Food Production Operations

Course Code: IHCH113

Instructor: Sujatha Madhavan

This paper contains 03 pages in addition to the cover page.

Name: _____ Student Number: _____ Class: _____

Marks Obtained: _____ Faculty Signature: _____ Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and avoid interacting or communicating with their peers.
- Students must enter the examination hall 10 minutes prior to the scheduled time of the examination.
- Students will carry only their essential Books, notes, pens, pencils, calculators and scales into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones and beeping watches are prohibited in the examination hall. The usage of electronic data banks is prohibited.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.
- Students will not be permitted to exit the examination hall 30 minutes prior to end time of an examination. A student leaving the room will have to return his/her paper to the faculty and the paper will be considered as completed.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.

Answer All Questions

Q. A. State whether True or False. (Attempt any 10)

(10 marks)

1. Churma is traditionally served with Dal Bati in Rajasthani cuisine _____
2. Absorption method of cooking is used for making pulao _____
3. Praan is a type of onion used in Kashmiri food. _____
4. Cockscomb flower is used for imparting color to the dish _____
5. Mawa is made by reducing milk on a low flame _____
6. Ittar is used to perfume dishes in Awadhi cuisine _____
7. Dastarkhwan is a long piece of white cloth on which the food is served _____
8. Parotta and beef fry is a classic combination from Kerala _____
9. Turnover refers to the usage of a product in a particular time frame _____
10. Sweets made out of dairy products are widely consumed by Bengalis _____
11. Turmeric leaves are used to make patoleo in Goa _____
12. Dhokla is a preparation from Gujarat _____
13. Mathania chilli is used for preparing laal maas _____
14. Makkai atta is used for making bhaturas _____
15. Bhakri is a deep fried bread from Maharashtra _____

Q. B. Write the appropriate terms for the below mentioned sentences:

(10 marks)

(Potli masala, Appraisal, lead time, Snagging, Specifications, Basting, Job description, Commissary, Returnable gate pass, ETP)

1. Department where the mise –en–place for different sections of the kitchen is undertaken.
2. Document used to take out the belongings from the premises on returnable basis.
3. Written standards against which a purchase is made.
4. System that is used to evaluate the performance of the employees on an annual basis.
5. Identification of issues or problems prior to opening of an operations.
6. Pouring of liquid or fat onto roasted meat to keep it moist.
7. Sachet of flavorful spices used to flavor biryani and other dishes.
8. Mechanical process for treatment of water from kitchen and laundry



9. Broad objective of the job that an employee has to achieve.
10. Time between the ordering and receiving of goods.

Q. C. Explain the following culinary terms

(10 marks)

1. Dum cooking:
2. Moin:
3. Ghee durust karna:
4. Ubalana:
5. Gil- e- hikmat:
6. Gunthna
7. Dhunaanar:
8. Zamin doz:
9. Bhunnao:
10. Loab:

Q. E. Compile a list of ten dishes and five beverages served for breakfast in India along with the proper accompaniments and garnishes.

(10 marks)

Q. F. Answer in the following. (Any three)

(15 marks)

1. Discuss the various tenderizing agents used for making kebabs and list the equipment's that are required in the tandoor section.
2. Discuss the various types of challenges faced by the off premises catering units and suggest ways to prevent them.
3. Discuss the importance of optimum utilization of space and explain any three types of kitchen setup.
4. Discuss the role of purchase manager and compile a list of documents that are used in the purchase section of a catering establishment.

Q. G. Answer In detail (Any two)

(20 marks)

1. List ten equipment's used in quantity kitchen for bulk cooking and discuss what steps have to be followed for the care and maintenance of equipment.
2. Discuss any five types of gravies prepared in the Indian kitchen giving two example of dishes based on the following parameters.
 - a. Ingredients
 - b. Color
 - c. Method of preparation
 - d. Uses
 - e. Garnishes
3. Analyze any one **North Indian or South Indian** cuisine of India based on the following factors and compile a four course festive menu along with the proper accompaniments and condiments.
 - a. Historical and geographical
 - b. Special equipment's
 - c. Staple food
 - d. Festive food
 - e. Eating habits and service style