



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

### B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 08/04/2024

Batch and Semester: 2022-25 & IV

Total Marks: 40

Time Duration: 2 Hours

Course Name: Food Production Operations Theory

Course Code: IHCH113

Instructor: Ms. Sujatha Madhavan

This paper contains 02 pages in addition to the cover page.

Full Name of the Student: \_\_\_\_\_

Permanent Registration Number: \_\_\_\_\_ Class: \_\_\_\_\_

Marks Obtained: \_\_\_\_\_ Faculty Signature: \_\_\_\_\_ Invigilator Signature: \_\_\_\_\_

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

1. 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.
2. Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
3. Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
4. Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
5. Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
6. 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.
7. Dictionaries will not be allowed into examination hall unless informed differently by faculty.



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**Q.1. State whether True or False. (Attempt any 10)**

**(10 Marks)**

1. Saffron is soaked in warm milk to extract color.
2. Ittar is used as a flavoring agent in Hyderabadi cuisine.
3. Mace and nutmeg is derived from different fruits.
4. Blast freezer is used for chilling food before storing.
5. Haleem is a lamb preparation usually cooked during Ramadan.
6. Cyclic menus are used in institutional caterings.
7. Baking powder is used as raising agent for making sannas.
8. Lagan nu custard is a popular sweet dish from the Parsi community.
9. Rose water and Kewra is used mostly in the South Indian cuisine.
10. Bain-marie can be used for cooking food in volume catering.
11. Lamb meat is consumed by the Kashmiri pandits.
12. Sabja seeds are used in the preparation of Falooda.

**Q.2. 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.3. Answer in brief.**

**(10 Marks)**

1. List equipments used in the tandoor department and explain the term seasoning of tandoor.
2. List the different kinds of tenderizing agents used for preparing tandoori dishes.

**Q.4. Answer In detail (Any one)**

**(10 Marks)**

1. 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
2. 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