



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 26/04/2023

Batch and Term: 2021 - 2024 & 4

Total Marks: 75

Time Duration: 2 hours

Course Name: Food Production Operations

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		

- 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 should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators 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, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- 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.



Q. 1. State whether True or False. (Attempt any 15)

(15 Marks)

1. Dal Bati churma is a popular dish from Rajasthan.
2. Absorption method of cooking is used for making pulao.
3. Rose petals are used as a garnish in Mughalai dishes.
4. Ratan jog 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.
16. Dry fruits are extensively used in Kashmiri cuisine.
17. Papaya paste is used as a tenderizing agent.

Q.2. Briefly explain the following Indian Culinary terms (Any 15)

(15 Marks)

1. Dhungar
2. Moin
3. Dum dena
4. Ghee durust karna
5. Baghar
6. Tadka
7. Gunthna
8. Fetna
9. Talna
10. Zamin doz
11. Galavat
12. Rogan
13. ~~Batchao~~ Bhunnad
14. Ubalana
15. Bharwan
16. Gil-e- hikmat
17. Balchao



Q.3. Identify the ingredient used in the following gravies and give two examples of dishes (Any 5) (10 Marks)

(Dry coconut and peanut , Cashewnut and cream, Fried Onion, Tomato, Pounded coriander and chillies, , Palak, Curd and gram flour, Onion and Tomato)

- (a) Brown gravy (b) Kadai gravy (c) Shahi gravy (d) Hariyali gravy
(e) Kadhi (f) Makhni (g) Salan

Q. 4. Answer the following. (Any three) (15 Marks)

1. Discuss the various tenderizing agents used for making kebabs and list the equipment 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. 5. Answer in detail (Any two) (20 Marks)

1. List ten equipment used in quantity kitchen for bulk cooking and discuss what steps have to be followed for the care and maintenance of equipment.
2. Compile a list of ten dishes and five beverages served for breakfast in India along with the proper accompaniments and garnishes.
3. Analyze any one regional 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
 - c. Staple food
 - d. Festive food
 - e. Eating habits and service style
