Q.1. List the salient features of Hyderabadi cuisine considering food habits and major ingredients used. List five specialty dishes of the region.

OR

Discuss different factors responsible for the change in the food habits in our country.

(10)

Q.2. Discuss various control measures that help in food cost control in large scale food production.

(10)

Q.3. List and justify essential large and small equipment required for the institutional canteen kitchen which serves 2500 meals per day.

OR

Explain the practical difficulties while indenting for volume feeding.

(10)

Q.4. (a) How transport (mobile) catering plays a vital role in our country?

(b) Explain salient features of railway catering.

OR

(a) Explain unique features of Maharashtra Cuisine.

(b) List five dishes from Awadhi region with one-line description of each.

(5+5=10)

Q.5. ‘Hygiene and Nutrition are important parameter while planning menu for hospitality Catering’. Explain. Plan a one day menu for a diabetic patient.

(10)

Q.6. Write short notes on any two:

(a) Gujarati snacks

(b) Goda masala

(c) Gravies used in Indian cooking

(2x5=10)
Q.7. Differentiate between:
(a) Foogath and poriyal   (b) Haleem and lapsi
(c) Dhokla and idli   (d) Bisi bele bath and tamarind rice
(e) Shikampuri kebab and shami kebab

Q.8. Describe the following dishes (any four):
(a) Basundi   (b) Dhansak   (c) Avial
(d) Gustaba   (e) Shukto   (f) Bebinca
(g) Lal Maas

Q.9. Name ten Indian breads with their region of origin and give recipe of any two.

Q.10. Match the following:
(a) Makke ki roti   (i) Maharashtra
(b) Khakhra   (ii) Bengal
(c) Dadol   (iii) Mace
(d) Amthi   (iv) Chicken
(e) Sandesh   (v) Gujarat
(f) Chettinad   (vi) Punjab
(g) Kacchi biryani   (vii) Goa
(h) Safed mass   (viii) Hyderabad
(i) Erussery   (ix) Rajasthan
(j) Javitri   (x) Pumpkin

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