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Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality &amp; Culinary Management) (2019 Batch) (Sem.-2)

**FOOD PRODUCTION OPERATIONS-II**

Subject Code : BVHCA-204-19

M.Code : 78000

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A****Write briefly :**

- 1) Define regional Indian cuisine.
- 2) How old is the Indian civilization?
- 3) Define Ayurveda.
- 4) What is Mulligatawny?
- 5) What do you understand by cuisine of Mewars?
- 6) Name any four equipment used in Indian cooking.
- 7) Define the term Harvesting.
- 8) Define Astringent food.
- 9) In context to usage, how is iron tandoor different from clay tandoor?
- 10) Define Indian breads.

**SECTION-B**

- 11) Write a short on Indian sweets.
- 12) What is slow food? How it is healthy?
- 13) Write the usage of sigri.
- 14) Write a short note on Punjabi cuisine.
- 15) Write a short note on Indian snacks.

**SECTION-C**

- 16) What are the factors that affect the eating habits of people in different parts of India?
- 17) Write short notes on Gujarati and Rajasthani cuisines.
- 18) Write short notes on Parsee and Chettinad communities and explain in detail about their food habits.

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.**