

Roll No.

HM-102

Advance Food Production

Master of Hotel Management (MHM-17)

First Semester, Examination, 2017

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Attempt the questions contained in these Sections according to the detailed instructions given therein.

Section-A

(Long Answer Type Questions)

Note : Section 'A' contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. How did foreign influences transform the Indian cookery ?
2. What are the factors responsible for eating habits of people of the world ?
3. Discuss elaborately the different methods of heat transfer.
4. Discuss the different uses of eggs in cookery.

Section-B**(Short Answer Type Questions)**

Note : Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. Write in brief about Sir Augustus Escoffier.
2. Write in detail about North Indian cuisine.
3. Write a short note on the different schools of cookery of China.
4. How will you ensure proper care and maintenance of kitchen equipments ?
5. Write a note on different types of sausages.
6. Discuss the different ingredients used in thickening of Sauce.
7. What are the importance of cooking food ? Discuss.
8. What is the British influence on the Indian cookery ?

Section-C**(Objective Type Questions)**

Note : Section 'C' contains ten (10) objective type questions of half $\frac{1}{2}$ mark each. All the questions of this Section are compulsory.

1. _____ is known as "Father of Modern Cookery".
2. Unami is the taste of Monosodium Glucamate.
(True/False)
3. Reach-in are similar to small hotel. (True/False)
4. Full form of HACCP is _____.
5. Cooking in sealed plastic bags is called _____.

[3]

6. Tartare is a derivative of _____ sauce.
7. Pumpkin is a vegetable. (True/False)
8. Hydrolysis and oxidation of fat causes _____.
9. Temperature of “Flash point” is _____.
10. _____ dressing-three parts oil and one part vinegar with mustard and garlic.

