

MHM –304

Advance Food Production

Master of Hotel Management

(MHM-11/16)

Third Semester, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to 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. What is Stock ? Classify stock. Give the recipe of 1 lit. white stock.
2. Sketch out the hierarchy of 5 star kitchen. Mention the duties of sous chef.
3. Classify fish. What are the points to be kept in mind while purchasing fresh fish ?

4. Write a note on French cuisine keeping in mind the following points :
- (i) Historical background
 - (ii) Food habits
 - (iii) Famous dishes

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. What is Glare ? Explain.
2. Draw a neat labelled diagram of Lamb cuts.
3. Name *five* larder equipments.
4. Write a note on "Cuts of fish".
5. Explain kitchen stewarding.
6. Write a note on Convenience food.
7. Explain Cook-chill process.
8. What are the responsibilities of the Chef Garde Manger ?

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.

Fill in the blanks.

1. Champignon stands for
2. Spagotti is a
3. Darne is a cut of

[3]

4. Magnetron is fitted in
5. Arva and Sella are types of

Indicate whether the following are True *or* False.

6. Roux is a mixture of flour and fat in the ratio of 1 : 1.
(True/False)
7. Stock is never boiled always simmered. (True/False)
8. Soya sauce is widely used in Greek cuisine.
(True/False)
9. Gazpacho is a soup from India. (True/False)
10. Head Chef is called Chef-de-Cuisine. (True/False)

