

## **MHM–204**

### **Food Production Technique**

Master of Hotel Management (MHM–11/16)

Second 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. 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. Explain Culinary History in detail.
2. Write a detailed note on Italian Cuisine.
3. Explain various dry methods of cooking.
4. Name various types of spices and their uses in Indian and Western 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. What are the aims and objectives of cooking food ?

2. Draw a neat labelled sketch of an egg.
3. Classify vegetables with *two* example each.
4. What is yeast ? How can it be activated ?
5. Explain the functions of ingredients used in cakes.
6. Write the functions of sauce which are served with various food items.
7. Name and explain the various types of equipments used in Chinese cookery.
8. Explain the importance of Tempering in 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.

Indicate whether the following statements are True *or* False :

1. Mise-en-place means cooking of food. (True/False)
2. Salmon is Oily Fish. (True/False)
3. Cottage Cheese is used in Pizza. (True/False)
4. Poaching is done to Fry Food items. (True/False)

Fill in the blanks :

5. Yeast produces ..... gas.
6. Example of Root vegetable is ..... .
7. Bechamel is ..... .
8. Ham is obtained from ..... .
9. One side fried egg is called ..... .
10. Profiteroles are made up of ..... Pastry.