

MHM–304

Advanced Food Production

Master of Hotel Management (MHM–11/16)

Third 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. What is the importance of Larder department in the 5 Star Kitchen ? Name 10 (*ten*) equipments of Larder Section.
2. Explain different cuts of Lamb with a neat diagram. Mention the cooking methods of different cuts.
3. Mention the different types of fish used in modern food industry. How the fish should be selected while purchasing ?
4. Discuss the different modern techniques used in cooking the food. Explain each method of cooking in detail.

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 force meal ?
2. Write a short note on Garbage Disposal.
3. Name the different fish cuts.
4. Write a note on Chinese Cuisine.
5. What is microwave cooking ?
6. Explain Glaze.
7. Classify Sausage.
8. Write a note on non-edible display.

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. Magnetron is found in
2. Gillet is a cut of
3. Penae is a kind of
4. Sausage is filled with
5. Canape is
6. Convection oven is used for
7. Princess is a garnish of
8. Drane stick is a cut of
9. Ham is made from
10. Steaming is a method of cooking.

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