

Roll No.

HM-102

Advance Food Production

Master of Hotel Management (MHM-17)

First 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. Explain the salient feature of Indian regional cuisine.
2. What points should be considered for maintaining good personal hygiene in kitchen.
3. Explain all wet methods of cooking.
4. Explain the function of Larder Section.

(B-84) P. T. O.

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 a brief about Sir Auguste Escoffier.
2. Explain any *three* large equipments used in kitchen.
3. What is stock ? What are the precautions to be taken while preparing stock ?
4. Classify vegetables with *two* examples each.
5. Briefly explain functioning of a microwave.
6. Classify and briefly explain common cereals used in cookery.
7. What are salads ? Explain with various types of salad dressing.
8. What are garnishes ? Explain its importance with examples.

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. Dhokla is a famous dish from Awadhi cuisine.
(True/False)
2. Jeera is known as
3. Baking powder is raising agent. (True/False)

[3]

4. Mode of heat transfer in boiling is
5. Stock is prepared by boiling. (True/False)
6. Sunny side up is a preparation of
7. Vinaigrette is a combination of
8. When starch is heated with moist heat, it
9. Onion is stem vegetable. (True/False)
10. French term of executive chef is