

Roll No. ....

## **MHM–204**

### **Food Production Technique**

Master of Hotel Management (MHM–11/16)

Second 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 Culinary History in detail.
2. Discuss the salient features of French Cuisine.
3. Describe all the dry methods of cooking.
4. Explain various types of raising agent.

#### **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 ?

**(B-91) P. T. O.**

2. Discuss the safety measures which should be taken while working in kitchen.
3. Classify fish with example.
4. Write the names of *ten* (10) Indian Spices (in Hindi and English both).
5. Explain the importance of Mise-en-Place in kitchen.
6. Briefly explain various types of pastry.
7. Briefly explain various equipments used in Chinese Cuisine.
8. Name *five* types of rice and write their uses in 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. Yeast is chemical raising agent. (True/False)
2. Stock should be simmered during its preparation. (True/False)
3. Egg yolk is also called as albumin. (True/False)
4. Crustaceans can move using their limbs. (True/False)

Fill in the blanks :

5. Yeast produces ..... gas.
6. The outer covering of grains is called .....
7. English term for ‘methi’ is .....
8. Cheese used in Pizza is known as .....
9. Chemical formula for salt is .....
10. Au-gratin is .....