

Roll No.

MHM–304

Advance Food Production

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 French cuisine in detail.
2. What are the different types of non-edible displays observed in hotels ? List the special equipment required for Ice Carving.
3. How does British influence affect our Indian culture and food ? Explain it.
4. What do you understand by the term Force meat ? What are the different components of forcemeat ?

(B-93) 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. Explain the term Mise-en-place in Kitchen.
2. Write down the different garbage disposal techniques adopted by hotels.
3. What are the Grooming standards in Food Production ?
4. Explain sausages and its types.
5. What is Mousse ? Give the recipe of chocolate mousse.
6. Draw a format of—Daily market list, Meat tag.
7. Explain Indent and draw Indent sheet.
8. Define Larder. What is Larder break-up ?

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. Explain the following terms in one line : $\frac{1}{2}$ each
 - (a) Darne
 - (b) Portuguese
 - (c) Mortadella
 - (d) Chorizo
 - (e) Roux

2. Fill in the blanks : $\frac{1}{2}$ each
- (a) The full name of the “Father of Modern Cookery” is _____.
 - (b) Shahi Tukra of Mughlai cuisine is same as _____ of Nizami cuisine.
 - (c) Toasted slices of bread with garlic, olive oil and tomato in Italy is called _____.
 - (d) _____ cuisine of China is influenced by the western world.
 - (e) _____ is the Japanese word for delicious.