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## **HM – 102**

### **Advance Food Production Master of Hotel Management (MHM-17)**

**1<sup>st</sup> Semester, Examination-2019**

**Time : 3 Hours**

**Max. Marks : 40**

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Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

### **Section- A**

#### **(Long-Answer-type questions)**

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

**(2 x 10 =20)**

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P. T. O.

**(2)**

1.    a.    Explain the various points a food handler needs to keep in mind for maintaining food personal hygiene.  
  
      b.    Discuss the attitude and behaviour required in a professional kitchen.
2.    With the help of a neat labelled diagram explain the parts of an egg. List the uses of egg in Cookery.
3.    Briefly explain the various methods of cooking. List the points to be kept in mind while poaching fish.

**Section - B**

**(Short-Answer-Type questions)**

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

**(4x5=20)**

**(3)**

1. Nouvelle cuisine
2. Objectives of cooking
3. Types of sand witches
4. Functions of the larder department
5. How are vegetables classified?
6. Explain the components of stock and list the precautions to be kept in mind while preparing a good stock.