

Total No. of Pages : 4

Roll No.

MHM - 204
Food Production Technique
Master of Hotel Management
(MHM-11/16)
2nd Semester, Examination-2019

Time : 3 Hours

Max. Marks : 40

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)

S-203

P. T. O.

(2)

1. Enlist essential ingredients for bread making along with their role in bread production.
2. Classify soups and give two examples of each.
3. What are the characteristics of Chinese cuisine?

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. What is the difference between French and Mexican cuisine?
2. Describe any five cuts of vegetables along with their sizes.
3. What are the points one has to keep in mind while purchasing kitchen equipment?
4. What are the different points to be taken care while cooking vegetables?
5. Enlist five varieties of pastry with one example of each.
6. Write a note on "Scandinavian Cuisine".