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Roll No.

MHM - 304
Advanced food Production
Master of Hotel Management
(MHM-11/16)
3rd 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-207

P. T. O.

(2)

1. Draw the neat and clean Hierarchy of Kitchen Stewarding Department. Write down the duties and responsibility of kitchen stewarding.
2. Write down the composition of meat and draw neat and clean pictures of Meat cuts.
3. Write a note on Chinese cuisine. Write down two recipes from Chinese Cuisine with region.

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)

S-207

(3)

1. What do you mean by Stock? Write in detail about the different types of stock with recipe.
2. Draw the neat and clean pictures of different types of Fish Cuts. And write about two methods of fish preparation with process.
3. Write down the classification of poultry. Define the cuts of Chicken with the help of picture.
4. Define the functions of larder department. Write the duties and responsibilities of *Garde Manger*.

(4)

5. Draw the classification structure of Salad.
And Define different types of salad with examples.
6. What is Force Meat? Write down the preparation method of forcemeat and storing procedure also.