

Roll No.

MHM–204

Food Production Technique

Master of Hotel Management (MHM–11/16)

Second Semester, Examination, 2017

Time : 3 Hours

Max. Marks : 35

Note : This paper is of **thirty five (35)** marks containing **three (03)** sections A, B and C. 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 seven and half ($7\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Define Cooking. Explain French Cuisine in detail and its role in developing world’s Cuisine.
2. Draw a neat diagram of Mutton/Lamb Carcase and label it. Explain the uses of each joint.
3. What is Mise-en-place in Kitchen ? Explain different pre-preparation techniques used in Kitchen for food items.
4. What are different pastries used in bakery and patisserie ? Explain each of them using examples.

Section-B**(Short Answer Type Questions)**

Note : Section 'B' contains eight (08) short answer type questions of two and half ($2\frac{1}{2}$) marks each. Learners are required to answer *six* (06) questions only.

1. What are the unique features of Chinese Cuisine ? Explain.
2. What are the safety and security precautions observed in a kitchen ?
3. How can we classify Vegetables ? What are the major components in Vegetables and Fruits ?
4. Give English names of the following spices :
 - (a) Zeera
 - (b) Dalchini
 - (c) Javitri
 - (d) Ajwain
 - (e) Hing
5. What do you understand from a term "Offals" ? Explain each of them.
6. What is 'Ham' ? How is it different from 'Bacon' ?
7. What is Yeast ? How does it work ? What are different types of it ?
8. What is 'Darne' ? Explain different cuts of fish briefly.

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.

Fill in the blanks :

1. Porter House is a
2. Béchamel is the French name of
3. Éclairs are made using pastry.
4. Broths are thin soups.
5. Mornay sauce is a derivative of sauce.

State True or False :

6. Brown stock is known as Fr. Estionffade.
7. Beurre manie is a thickening agent.
8. Mayonnaise sauce is used as salad dressing.
9. Roughly chopped root vegetable are called bouquet garni.
10. Croutons are small deep fried bread squares.