

Roll No. ....

## **MHM–304**

### **Advanced Food Production**

Master of Hotel Management (MHM–11)

Third Semester, Examination, 2017

**Time : 3 Hours**

**Max. Marks : 30**

**Note :** This paper is of **thirty (30)** marks containing **three (03)** sections A, B, 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. How can we classify fish ? Give two Fish based recipes in detail for four portions.
2. What do you understand by the term “Poultry” ? Write quality check points to ensure freshness of different poultry meats.
3. Discuss the need of ‘Larder’ department in the modern five star kitchens. What are the different light and heavy equipments used in this department ?
4. What are the different ‘Non-Edible Displays’ ? Explain each of them.

## 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 *four* (04) questions only.

1. Draw a neat labelled diagram of Pork cuts.
2. What is Galantine ? Explain in brief.
3. What are the different methods of Garbage disposal ?
4. What is Consommé ? List *five* garnishes used for Consommé.
5. Name continental cuts of Chicken.
6. Write *five* different types of Pasta used in Italian Food.
7. Explain functions of Kitchen Stewarding.
8. Explain 'Charcuterie' with examples.

## 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. Abats stands for .....
2. Conical strainer is called .....
3. Entrecote is a .....
4. Gammon is obtained from .....
5. Paella is a dish from .....
6. Chorizo stands for .....
7. Fumet means .....
8. Fillet is a cut of .....
9. Dubary is a garnish of .....
10. Skewers are used for .....