

HM-102

Advance Food Production

Master of Hotel Management (MHM-17)

First Semester, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** 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 nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Write in detail about the changes in Indian cookery from ancient to modern days.
2. Write a detailed note on pest control in hotel kitchens.
3. What are the modern developments in cookery ? How have they changed the culinary art ?
4. How will you ensure effective personal hygiene in the kitchen ?

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

Note : Section ‘B’ contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. What are the principles of Nouvelle cuisine ?
2. Discuss briefly the contribution of Romans in developing culinary art.
3. Write a brief note on Food Group.
4. What is sous vide cooking ?
5. Food equipments can be dangerous. Elucidate.
6. What are the points one should remember while handling knives ?
7. Write in detail about West Indian cuisine.
8. Write a note on Haute cuisine.

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.

1. Cantonese foods are influenced by Europeans.
(True/False)
2. Vegetables top the food group pyramid. (True/False)
3. metal is a very good conductor of heat.

[3]

4. Frozen meat should be always kept at -18°C .
(True/False)
5. Bearnaise is a derivative of sauce.
6. Sunnyside up refers to preparation.
7. Mecedoine is a French Soup. (True/False)
8. Sugar syrup beaten with cream of tartar to form thick white paste is called
9. is biological raising agent.
10. Cauli is sauce made from fruit and vegetables.
(True/False)

