

MHM-304

Advance Food Production

Master of Hotel Management (MHM-11/16)

Second Semester, Examination, 2019 (June)

Time : 3 Hours]

Max. Marks : 40

Note : This paper is of Forty (40) marks divided into 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 (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

- 1.** How Appetizers are broadly classified? What are the different parts of canapé? Write the importance of spreads used for making canapé.
- 2.** Differentiate between Galantine and Ballotine. Describe the process of making chicken Galantine.

3. Define Menu Planning, its type and what are the principles to be followed in Menu planning?
4. Describe in detail the Classical kitchen brigade.

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 any four (04) questions only. (4×4=16)

1. What is ice cream and what are the main constituents of ice cream ?
2. Write short note on Standard Recipe.
3. Write a note on Spanish and Chinese cuisines.
4. Discuss the uses of Foie Grass.
5. Differentiate between natural and artificial casing.
6. What is the difference between:
 - (a) Sandwich and Zakuski.
 - (b) Pâté and Terrine.
7. Write the process of Clarification of Consomme.
8. Explain salt Dough.

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains two (2) objective type questions of each of (2½) marks each. All the questions of this section are compulsory. (2½×2=05)

1. Explain the term in one line:

- (a) Canapé.
- (b) Roulade.
- (c) Mousse.
- (d) Charcuterie.
- (e) Dubary.

2. Fill in the blanks :

- (a) is a cold mother sauce.
 - (b) refers to a garnish where egg drops are used.
 - (c) Browning of sugar is called
 - (d) A process of bringing frozen food to normal temperature is called
 - (e) is vefy finely sliced or shredded leafy vegetables used as garnish or base for cold food presentation.
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