



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी(नैनीताल)

BACHELOR OF HOTEL MANAGEMENT

(BHM-17)

FIRST SEMESTER ASSIGNMENT

Session - 2017-18 (SUMMER)

Last Date of Submission: 31ST OCTOBER 2017

Session - 2017-18 (WINTER)

Last Date of Submission: 30TH APRIL 2018

Course Title: Food Production Foundation -I
Maximum Marks: 10

Course Code: BHM-101T

Section - A

Section 'A' contains 08 short answer type questions of 1½ mark each. Learners are required to answers FOUR questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

Briefly discuss the following:

1. What do you understand by Job Description?
2. What are the various types of Kitchen? Explain.
3. Write a note on 'Utencils and Small Equipments used in kitchen'.
4. What are the characterstics of good fuel?
5. Write a note on 'Cereal Varieties'.
6. What are the the various sweetners used in kitchen? Explain.
7. Write a short note on 'Salad Dressings'.
8. What are the different types of Mother Sauces? Explain.

Section - B

Section 'B' contains 04 long answers - type questions of 2 marks each. Learners are required to answers 02 questions only.

1. What are the various sections of hotel kitchen? Explain each.
2. Write detailed note on 'Large and Mechanical Equipments used in Hotel Kitchen'.
3. Write a detailed note of 'Hearbs and Spices used in India Kitchen'.
4. Define Soup? Classify soup and explain each type of soup with examples of each type.