



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT (MHM-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: Advance Food Production**
Year: 2017-18**Code: HM-102****Maximum Marks: 10****Section - A**

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

Briefly discuss the following:

1. Culinary history of India
2. French Cuisine
3. Principles of Balanced Diet
4. Personal Hygiene
5. Methods of heat transfer
6. Principles of stock making
7. Mixing Techniques
8. Importance of Sauces in Food Preparation

Section - B

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

Discuss the following in detail:

1. Food Commodities
2. Classify vegetables with suitable examples
3. Salads, Garnishes and Dressings
4. Food Preservation