



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT (MHM-16)

Third Semester Assignment

Session - 2017-18, Summer

Last Date of Submission: 31<sup>st</sup> October 2017

Session - 2017-18, Winter

Last Date of Submission: 30<sup>th</sup> April 2018

Course Title: Advanced Food Production  
Year: 2017-18

Code: MHM- 304  
Maximum Marks: 15

### Section - A

*Section 'A' contains 08 short answer type questions of 2 marks each. Learners are required to answer 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.*

**Briefly discuss the following:**

1. What is a stock?
2. Name five methods of cooking fish.
3. List the major ingredients for making pasta.
4. What is the difference between bacon and ham?
5. Differentiate between 'Haute and Nouvelle Cuisine'.
6. What are the responsibilities of the chef garde manager?
7. What is a sausage?
8. What is the use of salt dough?

### Section - B

*Section 'B' contains 04 long answers - type questions of 3½ marks each. Learners are required to answer 02 questions only.*

**Discuss the following in detail:**

1. What is aspic? What are the uses of aspics in the modern kitchen?
2. What is the difference between veal and beef? Also explain the different cuts of meat.
3. What factors have influenced Greek Cuisine? Do you agree that climate and geography have influenced Greek Cuisine? Explain.
4. Define salad? Also discuss the different types of salads.