



**DIPLOMA IN FOOD PRODUCTION MANAGEMENT (DFP-11/12)
ASSIGNMENT**

Last Date of Submission: 15th February 2014

Course Title: Food Production-I

Course Code: DFP- 102

Year: 2013-14

Maximum Marks: 20

Section-A

Section 'A' contains 08 short answer type questions of 2^{1/2} marks each. Attempt any 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately. Briefly discuss the following:

1. Write a note on "sections of kitchen".
2. Draw the layout of L-shape kitchen.
3. Define job description and list duties and responsibilities of sous chef.
4. Write a note on "Potage course of French classical menu".
5. Write note on "Acompaniments".
6. Classify fruits and explain each type with example.
7. Write a note on effect of heat on carbohydrate.
8. Chemical raising agents

Section-B

Section 'B' contains 04 long answer-type questions of 5 marks each. Attempt any 2 questions only. Answers of Long answer-type questions must be restricted to 1000 words approximately. Briefly discuss the following:

1. Classify methods of cooking and discuss each method of cooking.
2. Seasonings and Condiments
3. Herbs used in kitchen
4. Write an essay on "Mechanical Equipments used in hotel kitchen".