



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)
उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)
DIPLOMA IN FOOD PRODUCTION MANAGEMENT (DFP)
ASSIGNMENT

Last Date of Submission: 15th January 2013

Course Title: Food Production-I

Course Code: DFP- 102

Year: 2012-13

Maximum Marks: 20

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:

Section-A

1. Write a note on "the classical kitchen brigade".
2. Draw the layout of larder section of kitchen.
3. Define job description and list duties and responsibilities of chef de cuisine.
4. Write a note on "French classical menu".
5. Write note on "garnish".
6. Classify vegetables and explain each type with example.
7. Write a note on effect of heat on food.
8. Write a short note on "Raising Agents".

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:

Section-B

1. Define cooking. Classify methods of cooking and discuss each method of cooking.
2. Write an essay on "Seasoning and Condiments" used in kitchen.
3. What do you mean by operational area of kitchen? Explain each in detail.
4. Write an essay on "tools and Equipments used in hotel kitchen".

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