



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)  
उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

Master in Hotel Management (MHM-11) Assignment  
2<sup>nd</sup> Semester

*Last Date of Submission: 15 MAY 2012*

(जमा करने की अन्तिम तिथि: 15 MAY 2012)

Course Title: Food Production Techniques  
Year: 2011-12

Code: MHM 204  
Maximum Marks: 20

Section 'A' contains 08 short answer type questions of 2.5 marks each. Learners are required to answers 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

**Briefly discuss the following:**

1. List characteristics of nouvelle cuisine.
2. Write a note on structure of egg.
3. Write a note cooking methods.
4. Classify vegetables and list three examples of each.
5. What are the different types of icing and frosting?
6. What are the different types of butter used in patisserie? Explain.
7. Write a short note on history of French Cuisine.
8. Define sauce? Explain with examples.

Section 'B' contains 04 long answer-type questions of 05 marks each. Learners are required to answers 02 questions only in about 500 words.

1. Write a detail note on "equipments and utensils used in Indian and Western kitchens".
2. Classify fish and list quality and selection procedure for purchasing fish.
3. Write detailed note on various methods of mixing food.
4. Write a detailed note on Italian cuisine.

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