



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

MASTER OF HOTEL MANAGEMENT (MHM-11)

Assignment

Last Date of Submission: 15 May 2014

Course Title: Food Production Techniques

Course Code: MHM - 204

Session: 2013-14 Summer

Maximum Marks: 20

Section 'A' contains 08 short answer type questions of 2^{1/2} 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) Preparing ingredients of bread
- (2) Method of preparation of pastry
- (3) Basic sauces
- (4) Fruit vegetables
- (5) Structure and composition of egg
- (6) Methods of cooking fish
- (7) Classification of cakes
- (8) HACCP

Section 'B' contains 04 long answer-type questions of 5 marks each. Learners are required to answer 02 questions only.

Discuss the following in detail:

- (1) Different methods of cooking
- (2) Different herbs and spices and their use
- (3) Method of making cake
- (4) Variety of pulses