



SCHOOL OF TOURISM, HOSPITALITY AND HOTEL ADMINISTRATION

UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

**MASTER OF HOTEL MANAGEMENT
ASSIGNMENT**

Last Date of Submission: 15th May 2016

**Course Title: Food Production Technique
Year: 2015-16**

**Course Code: MHM - 204
Maximum Marks: 20**

SECTION A

This section contains 08 short answer type questions of 2^{1/2} marks each. Learners are required to answer any 04 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

Briefly discuss the following:

1. What is Nouvelle cuisine?
2. How was food preserved in France in the Middle Ages?
3. What are the different types of games? Give examples of each type.
4. What is mirepoix?
5. Name the main types of sauces.
6. What are the principal ingredients for making cakes?
7. What are the main four classifications of pastry?
8. What are the Four schools of traditional Chinese cuisine?

SECTION B

This section contains 04 long answer-type questions of 5 marks each. Learners are required to answer any 02 questions only. Answers of long answer-type questions must be restricted to 750 words approximately.

1. Write a note on the various regions of Spain and their food speciality.
2. What are the various categories of vegetables? Write a short note on any one.
3. What is thickening agent? With brief explanation List the various thickening agents used in cooking.
4. How would you process pie dough? What are the faults that might remain while processing it?