



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT
ASSIGNMENT

Last Date of Submission: 15th January 2013

Course Title: Bakery & Confectionary

Course Code: MHM- 303

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.

Section-A

Briefly discuss the following:

1. Composition of sugar
2. Characteristics of flour
3. Types of leavening agents used in bakery
4. Recipe balancing in cakes
5. Baker's Yeast
6. Duties and responsibilities of Travel Agency Manager
7. Puff pastry
8. Cookies

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.

Section-B

Discuss the following in detail:

1. Types of sugar and their uses
2. Milling of wheat into flour
3. Breakfast cereals
4. Manufacturing process of different types of flakes, puffs cereals