



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT (MHM-11)

Third Semester Assignment

Last Date of Submission: 15 December 2016

(जमा करने की अन्तिम तिथि: 15 दिसम्बर 2016)

Course Title: Advanced Food Production

Code: MHM-304

Year: 2016-17 (Summer)

Maximum Marks: 20

Section - A

Section 'A' contains 08 short answer type questions of 2½ marks each. Learners are required to answers any 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

Briefly discuss the following:

1. Hierarchy in kitchen stewarding staff
2. Glazes
3. Types of Rice
4. Classification of Poultry
5. Microwave Cooking
6. Functions of Larder department
7. Equipments and utencils used in Garde Manger
8. Salt Dough

Section - B

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

Discuss the following in detail:

1. Write a detailed note on 'Cold Buffet'.
2. Write a note on 'Ice Carving'.
3. Write a note on 'French Cuisine'.
4. Classify fish? Write a note on 'various methods used for cooking fish'.