



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: 15<sup>th</sup> January 2016**

**Course Title: Advanced Food Production  
Year: 2015-16 Summer**

**Course Code: MHM – 304  
Maximum Marks: 20**

### **SECTION A**

**This section contains 08 short answer type questions of 2<sup>1/2</sup> 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. How garbage is disposed in hotel kitchen?
2. What is boquet garni?
3. What is aspic?
4. Write a note on structure and composition of Meat.
5. Draw a labeled diagram of various cuts of Lamb.
6. List the various cuts of pork and write two uses of each cut.
7. Write a short note on 'Types of Pasta'.
8. Write a short note on 'Fruits and Vegetables Display'.

### **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. What are the various functions of Larder Department? Explain each in detail.
2. What is Charcuterie? Explain the composition of Forcemeats in detail.
3. Write a detailed note on 'Selection and Placement of Kitchen Equipments'.
4. Write an essay on 'International Cuisine'.