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Total No. of Pages : 02

Total No. of Questions : 18

MHMCT (Sem.-3)
FOOD PRODUCTION MANAGEMENT
Subject Code : MHM-405A-18
M.Code : 77968

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Define the term :

1. Poaching
2. Broiling
3. Tenderizers
4. Offal
5. Accompaniments
6. Marinade
7. T-bone
8. Aggregate Fruit
9. Staple Food
10. Short plate cut

SECTION-B

11. Define Vegetables & Classification of Vegetables.
12. Write a note on cuts of Lamb.
13. Write a Note on history of Indian Regional Cuisine.
14. Explain Indian Masalas & Gravies.
15. Explain nutritional aspect of menu planning.

SECTION-C

16. Explain Cookies & Biscuits and their types.
17. Explain in detail Structure of Offal & its Cuts.
18. Write a note on Tandoor & Tandoori dishes.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.