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Total No. of Pages: 02

Total No. of Questions: 09

Master of Hotel Management & Catering Technology (Sem. – 4)

FOOD PRODUCTION MANAGEMENT

Subject Code: MHM405A-18

M Code: 77968

Date of Examination : 22-12-2022

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

1. Define the term:

- a) Stewing
- b) Shallow Frying
- c) Veal
- d) Fillet
- e) Staple Food
- f) Sponge
- g) Steaks
- h) T- Bone
- i) Chuck
- j) Drupe

SECTION-B

2. Write a note on effect of heat on vegetables.
3. Explain Description of Steaks.
4. Write a Note on history of Indian Regional Cuisine.
5. Explain Indian Breads & Sweets.
6. Explain Pastry & types of dough for pastry.

SECTION-C

7. Explain in detail structure of beef & cuts.
8. Write in detail note on Kashmiri cuisine.
9. Write a note on Tandoor & Tandoori dishes.

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