



INSPIRED BY LIFE

Assignments for Fall / August 2011 Session

B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Fourth Semester

HM0023 - Food Production and Bakery – II (Theory) - 2 credits

Assignment – 1 (30 marks)

1. Explain in brief the various international cuisines. (10 marks)
2. Write down any 5 Mexican recipes with its method of preparation (10 marks)
3. Classify carvings. Write the equipment and techniques used in each type of carvings
(10 marks)



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B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Fourth Semester

HM0023 - Food Production and Bakery – II (Theory) - 2 credits

Assignment – 2 (30 marks)

1. Explain in detail the various bread making techniques (10 marks)
2. Write down 17 course French classical menu with one example with appropriate accompaniment and garnish (10 marks)
3. Write any 10 salad with recipe and methods of preparation (10 marks)



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HM0025 - Food and Beverage Service – II (Theory) - 2 credits

Assignment – 1 (30 marks)

1. Explain the production method of whiskey and give 8 international brand names of whiskey (10 marks)
2. What is license? Explain each type of license relating to bar. (10 marks)
3. Plan a 50 cover bar with space calculation & interior design (10 marks)

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HM0025 - Food and Beverage Service – II (Theory) - 2 credits

Assignment – 2 (30 marks)

1. Explain any 5 guéridon dishes with recipe and method of preparation (10 marks)
2. Systematically put down all requirements for a state banquet. (10 marks)
3. Define training. Explain the principles, aspects and factors affecting menu planning.
(10 marks)

Practical and OJT Guidelines – IV Semester

All the practical related details pertaining to Food Production and Bakery - II (Practical) [HM0024] and Food and Beverage Service - II (Practical) [HM0026] are furnished in the Practical Manual/SLM of the concerned subjects. Details on 'On-the-Job Training' (OJT) [HM0027] are mentioned in the 'OJT Manual' meant for the subject.

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