

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

Term-End Examination

December, 2013

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions. All questions carry equal marks.

1. For a banquet party of 100 guests dinner plan a buffet menu. What are the factors you would consider while planning this menu ? **10+10=20**
2. Give five dishes from Punjabi Cuisine with recipes. **20**
3. What is a diet menu ? What are the factors that would be considered while planning a diet menu ? **20**
4. (a) Differentiate between Assamese and Bengali Cuisine.
(b) What are the similarities between Mughalai and Awadhi Cuisine ? **10+10=20**
5. (a) What are the advantages of using microwave for cooking ?
(b) What is a slow cooking ? List advantages and disadvantages of slow cooking. **10+10=20**

6. Give examples of cooking food using Tandoor, list items(10) that can be cooked using Tandoor. **10+10=20**
7. (a) Differentiate between large and small equipment used in the commercial kitchen.
(b) List 10 large and 10 small equipment used in the kitchen. **10+10=20**
8. Give **five** dishes that are prepared under : **10+10=20**
(a) Pan Asian Cuisine
(b) Middle East Cuisine
9. What is food cost statement ? What are the informations available from the food cost statement ? **10+10=20**
10. What are different techniques used for food costing ? **20**
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