

MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT

Term-End Examination

December, 2012

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

- Note :**
- (i) Attempt *any five* questions.
 - (ii) *All* questions carry *equal* marks.

1. List down the basic sauces, describe briefly two derivatives of each sauce. 20
2. List down the different types of catering establishments and briefly explain the essential features of any two of them. 20
3. What do you mean by "Kitchen Brigade" ? Give the organisational kitchen hierarchy as given by "Escoffier." 20
4. Write note on (*any two*) : 10x2=20
 - (a) Rectification of Curdled Mayonnaise
 - (b) Eurasian Cuisine
 - (c) Chef de Garde Manger

5. Classify equipment with examples. Write in detail the points to be kept in mind while procuring equipment for large-scale production. 20
6. What are the essential features of Kashmiri Cuisine ? Name five special dishes from Kashmir and describe each in about two to three lines. 20
7. List down ten Indian Sweets. Give a brief description of each with emphasis on method of cooking and origin. 20
8. Plan a vegetarian weekly cyclic menu for a hostel mess of 150 students. The residents are in an age group of 20-23 years. Only breakfast and dinner is served on five working days. Lunch is served only on holidays and weekends. The daily allowance per student is Rs 75/- only. 20
9. Write a note on : (*any two*) 10x2=20
- (a) Awadhi Food
 - (b) Chettinad Food
 - (c) Hyderabadi Food
10. Compare Classical French Cuisine with Nouvelle Cuisine. How is Continental food different from Indian food ? 20
-