

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT (MBA IHM)**

Term-End Examination

00451

December, 2014

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : Answer any **five** questions. All questions carry equal marks.

1. Draw the organisation hierarchy of the Food Production Department. List the duties and responsibilities of the Executive Chef. 20
2. List the functions of a Menu. How does the menu help to create the image of an organisation ? 20
3. Write short notes on any **two** of the following : 2×10=20
 - (a) Techniques of Food Costing
 - (b) Continental Cuisine
 - (c) Menu Engineering

4. How has Indian food evolved over the years ?
What are the factors that influenced Indian cooking ? 20
5. List ten Indian breads. Give a brief description of each with emphasis on its origin and preparation. 20
6. Write notes on the following : 2×10=20
- (a) Food Cost Statement
- (b) Hyderabadi Cuisine
7. Explain the significant features of 'Bengali Cuisine'. Also plan a 3-course menu with a brief description of each. 20
8. List the methods of cooking and explain them briefly. 20
9. Differentiate between Punjabi and Gujarati Cuisine. 20
10. Prepare a 3-meal menu for an Institutional Mess comprising of 500 students @ ₹ 90 per day. 20
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