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

Term-End Examination

December, 2017

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. (a) Draw Kitchen Organisation Chart for a 5 star hotel. 10x2=20
(b) Explain duties and responsibilities of Executive Chef.

2. Classify and explain various methods of cooking food with one example of each method. 20

3. Define food cost. Elaborate on the various techniques used in controlling the food cost. 20

4. Plan a cyclic menu for an industrial canteen for breakfast and lunch which serves 1000 employees. The cost per person is ₹ 50/- for breakfast and ₹ 70/- for lunch. 20

5. Elaborate on the factors affecting Kerala cuisine. Design a typical Kerala menu with description of each dish. 20

6. Differentiate between : (any two) 10x2=20
- (a) Awadhi and Hyderabad Cuisine
 - (b) Flight Catering and Railway Catering
 - (c) Standard Recipe and Standard Purchase Specification
7. Write notes on any two : 10x2=20
- (a) Wazwan
 - (b) Indian Breads
 - (c) Indian Kebabs
8. Write about the regional cooking styles of China. 20
What special equipments and utensils are used that make the food of China so distinct ?
9. Explain the concept of off-premises catering in India. 20
10. What are the various factors to be kept in mind while planning the kitchen layout of a five star hotel ? Discuss with justification. 20
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