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MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT

Term-End Examination

June, 2012

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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- Note : (i) Attempt *any five* questions.
(ii) All questions carry *equal* marks.
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1. Classify the different cooking methods in a chart 20
form. Explain the principles involved in any two
of them.

2. Discuss the duties and responsibilities of
(*any two*) : 10x2=20
 - (a) Executive chef
 - (b) Sous Chef
 - (c) Chef de Partie

3. Classify sauces giving suitable examples. Write 20
down the recipe of 1 litre of Mayonnaise sauce.

4. Elaborate the points to be considered for planning the menu for a catering establishment. 20
5. Draw a kitchen layout of a medium sized five star hotel. What factors will you consider while planning a kitchen layout ? 20
6. What are the essential features of French Cuisine, with a brief description of "Nouvelle Cuisine". 20
7. Describe the main characteristics of Bengali food. List five special dishes from Bengal describing each in about two to three lines. 20
8. Write note on (*any two*) : 10x2=20
 - (a) Gujrati food
 - (b) Rajasthani food
 - (c) Punjabi food
9. Plan a cyclic menu for an industrial catering operation, which serves for 1500 employees. The allowance provided is Rs. 75/- per day per employee. Give your justifications also. 20
10. List down ten Indian breads giving a brief description of each with emphasis on method of cooking. 20