

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

**Term-End Examination**

**June, 2016**

**MHY-003 : FOOD PRODUCTION MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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

1. With the help of flow chart give the hierarchy of food production department. Also give the job description of Chef de partie of a five star hotel. 20
2. Nutritious food plays an important role in overall health of a IV<sup>th</sup> class workers as they do manual job in factory. Plan a weekly cyclic menu for the workers (breakfast, lunch and dinner) working at the factory. 20
3. Write short notes on : (Any two) 20
  - (a) Pan Asian Cuisine
  - (b) Techniques of food costing
  - (c) Ten Indian Sweets
4. Differentiate between : (Any two) 20
  - (a) Haleem and Lapsi
  - (b) Shorba and Rasam
  - (c) Bhaji and Thoran

5. Equipment is the backbone of effective functioning of kitchen. List the various equipment used in quantity food kitchen. 20
6. Give the description of the following : (Attempt any ten) 20
- (a) CHICKEN CHETTINAD
  - (b) LAPSI
  - (c) POORAN POLI
  - (d) KHAMAN DHOKLA
  - (e) HALEEM
  - (f) CABBAGE FOOGATH
  - (g) SANDESH
  - (h) SHEERMAL
  - (i) LAL MAAS
  - (j) AMRITSARI MACHLI
  - (k) PONGAL
7. Define food cost. How do you calculate the food cost and what are obstacles to food cost control ? 20
8. Discuss in brief various methods of cooking. Explain giving examples. 20
9. What are the salient features of Gujarati Cuisine ? Plan a dinner menu for GARBA THEME costing ₹ 600/person. 20
10. List the features of Chettinaad Cuisine and spices used for the same. Name five Chettinaad Cuisine dishes with brief description of each. 20
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