

**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 IVth 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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