

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

**Term-End Examination**

**June, 2018**

**MHY-003 : FOOD PRODUCTION MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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

1. (a) Classify sauces. Give five derivatives of white sauce with their usage. **10x2=20**  
(b) Give the recipe of Mayonnaise sauce, also explain function of egg yolk in mayonnaise sauce.
2. Draw a neat layout of the kitchen in a 5 star hotel. **20**  
Discuss the various factors to be considered while planning the kitchen.
3. Define Budgetary control. Enlist various steps involved in budgetary control with advantages of each step. **20**
4. Explain the various factors to be considered while planning a menu. **20**
5. List the salient features of Rajasthani Cuisine. Give ten dishes from the same cuisine. **20**

6. Write short notes on : (any two) 10x2=20
- (a) Chettinade Cuisine
  - (b) Bengali Cuisine
  - (c) Awadhi Cuisine
7. 'Geographical location has an impact on the local ingredients and the Cuisines of the place itself'. 20  
Comment in context to Italian Cuisine.
8. Describe the different types of mechanical and electrical equipments used in Quantity Food Cooking. 20
9. Write notes on : 10x2=20
- (a) Objectives of Food Cost Control
  - (b) Inventory Control
10. (a) Differentiate between job description and job specification. 10x2=20
- (b) Give the job description of Executive Chef.
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