

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

**Term-End Examination**

**June, 2019**

00654

**MHY-003 : FOOD PRODUCTION MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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

1. Classify Sauces. Explain each category along with five derivatives of each. 20
2. As an outdoor caterer, what are the factors you will consider while planning a menu for an outdoor party of 1000 pax ? 20
3. Draw and explain the layout of a larder. Give the duties and responsibilities of Chef Garde-Manger. 20
4. Define food cost. Discuss the techniques used in controlling the food cost. 20

5. Explain the salient features of Hyderabadi cuisine along with ten Hyderabadi regional signature dishes. 20
6. "Spices have an important role in Indian cookery." Discuss with examples. Name ten types of spices used in Indian cooking. 20
7. Differentiate between *any four* of the following : 4×5=20
- (a) Rasam and Shorba
  - (b) Kulcha and Naan
  - (c) Pulao and Biryani
  - (d) Malpua and Bebinca
  - (e) Kheer and Payasam
  - (f) Potli ka Masala and Chettinad Masala
8. Explain in detail the concept of off-premises catering in India with example of theme dinners. 20
9. Write short notes on *any ten* of the following : 10×2=20
- (i) Zarda
  - (ii) Bukhara
  - (iii) Do Pyaza
  - (iv) Koshambir
  - (v) Gongura

- (vi) Gushtaba
- (vii) Sheermal
- (viii) Haleem
- (ix) Sorpotel
- (x) Lal Maas
- (xi) Dhokla
- (xii) Shrikhand

**10. List the salient features of Eurasian cuisine. Write about ten dishes from the same cuisine with a brief description of each.**

**20**

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