

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

Term-End Examination

June, 2015

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. What are the basic sauces ? Write down derivative of each and recipe of any 2 sauces. **20**
2. What do you understand by food cost statement ? Explain the factors that affect food cost. **20**
3. List down ten Indian desserts. Give a brief description of each with emphasis on its origin and preparation. **20**
4. Explain significant features of Awadhi cuisine. Also plan a 3 course menu with a brief description of each. **20**
5. Write down short notes on (any two) : **10x2=20**
 - (a) Pan Asian Cuisine
 - (b) Menu Planning
 - (c) Techniques of Food Costing

6. Write an essay on Middle East cuisine. 20
7. What are the different budgets prepared in food production department. ? Elaborate on the operational budget. 20
8. Write short notes : 20
- (a) Kashmiri cuisine
 - (b) Various sections in food production department.
9. Draw organisational hierarchy chart of food production department. List down the duties and responsibilities of chef-de-partie. 20
10. List major differences between Kerala and Tamil cuisine. Write down the affects of regional influences. 20
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