

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

Term-End Examination

December, 2011

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*
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1. Discuss in detail about Kitchen Equipments. Enlist 20 various manual equipments used in Kitchen and their uses. Write down any ten mechanical equipments and their usage in Hotel Kitchen.
2. Write in detail about the duties and responsibilities of (*any two*) : 10x2=20
- (a) Chef de Partie
 - (b) Executive Chef
 - (c) Chef Garde manger

3. What do you understand by Budget and Budgetary Control in Kitchen ? Write in detail about 20
- (a) Operational Budget of Food Production Department.
- (b) Techniques in Good Costing.
4. What factors are considered for planning a menu ? Write in detail about in reference to 20
- (a) Industrial Catering
- (b) Restaurant
5. Write the distinctive features of following cuisines with suitable illustrations of five dishes from each (*any two*) : 10x2=20
- (a) Gujarati
- (b) Punjabi
- (c) Awadhi
6. Explain in detail about Middle East Cuisine. 20
7. Discuss the distinctive features of Mughlai Cuisine. Enlist any five types of dishes from this cuisine. Also write down the key ingredients of this regional cuisine of India. 20

8. Write note on (*any two*) : 10x2=20
- (a) Basic Sauces
 - (b) Chettiand Food
 - (c) Pan Asian Cuisine
9. What do you understand by Eurasian Cuisine ? 20
How it is different from Continental Cuisine ? Pen down the significant features of Eurasian Cuisine.
10. What do you understand by Kitchen Layout and Planning ? Explain with suitable illustrations layout of a Kitchen of Bulk Section of Kitchen or Continental Section of Kitchen in a Huge Hotel. 20
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