

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

**Term-End Examination**

**December, 2016**

**MHY-003 : FOOD PRODUCTION MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

- Note : (i) Attempt any five questions.  
(ii) All questions carry equal marks.*

1. What is Béchamel sauce ? Write two derivatives with recipes of béchamel sauce. 20
2. Explain the differences between Béarnaise sauce and Hollandaise sauce. Give recipe of both the sauces. 20
3. Write notes on : 2x10=20
  - (a) Continental cuisine
  - (b) Middle eastern cuisine
4. Give step by step procedure for preparing operational budget of a five star hotel kitchen. 20
5. "Rajasthani cuisine is Royal cuisine." Elaborate on this statement justifying your answer. 20
6. What is menu planning ? How is Industrial catering menu different from Hospital catering menu (diet menu) ? 20

7. What is the difference between Hyderabadi cuisine and Mughlai cuisine ? Give five Hyderabadi dishes with recipes. 20
8. Draw organisational chart of a five star hotel that has five (5) restaurants and four (4) banquet halls. List duties and responsibilities of sauce chef. 20
9. Write notes on the following : 20
- (a) Braising
  - (b) Baking
  - (c) Sautéing
  - (d) Grilling
  - (e) Poaching
10. "Indian cuisine has the influence of Middle East cuisine." Critically analyse the statement and substantiate your answer with suitable examples. 20
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