

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

Term-End Examination

June, 2013

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : *Answer any five questions. Each question carry equal marks.*

1. What are the duties and responsibilities of executive chief of a five star hotel ? 20
2. Draw kitchen layout of a fifty cover coffee shop kitchen. 20
3. Write recipes of three derivatives of all mother sources. 20
4. Differentiate between *any two* : 20
 - (a) Kerala cuisine and Chettinard cuisine
 - (b) Rajasthani and Kashmiri cuisine
 - (c) Maghali and Awadhi cuisine
 - (d) Hyderabadi and Kannad cuisine
5. Differentiate between Dry Cooking and Wet Cooking. Give advantages and disadvantages of each. 20

6. Provide a four course menu of continental cuisine with recipe of each dish. 20
7. What are various factors that will consider while Planning a menu for fine dining restaurant ? 20
8. Differentiate between *any two* : 10+10=20
- (a) Pan Asian Cuisine and Middle Eastern Cuisine.
 - (b) Eurasian Cuisine and Mexican Cuisine.
 - (c) Continental Cuisine and Middle Eastern Cuisine.
9. What are different techniques used for food costing explain with examples ? 20
10. (a) Which of the following items are included while calculating of food cost statement ? 10+10=20
- (i) Paper napkins
 - (ii) Sauces used in the restaurant
 - (iii) Raw food material
 - (iv) Cooking medium
 - (v) Fuel cost
 - (vi) Electricity cost
- (b) Give reasons of choosing these.
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