

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

Term-End Examination

June, 2014

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. Explain different types of menus used in catering industry. What are the factors to be considered while planning a menu for a restaurant ? 20
2. Explain the salient features of the given cuisine and explain 5 dishes from each. (Any 2) 10×2=20
 - (a) Kashmiri cuisine
 - (b) Bengali cuisine
 - (c) Rajasthani cuisine
3. Plan a weekly cyclic menu of a working women's hostel for breakfast and dinner. Daily allowances for meal Rs. 120/- per day per pay. 20
4. Explain the duties and responsibilities of (any two) 10×2=20
 - (a) Chef Patisserie
 - (b) C.D.P.
 - (c) Chef de cuisine

5. What do you understand by kitchen layout and planning, draw the layout of bakery and confectionery dept. of a 5 star hotel ? 20
6. Explain in detail about the Pan Asian cuisine. 20
7. Classify kitchen equipment. List different types of heavy equipment and give their uses in 5 star hotel's kitchen. 20
8. (a) Explain basic sauces name 5 derivatives of each sauce. 10x2=20
(b) Write down the recipe of 1 litre of mayonaise sauce.
9. Define cooking, explain different methods of cooking used in commercial kitchen. 20
10. Explain different techniques used in food costing with suitable examples. 20
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